

## Oso Sweet Onion Recipe Cards

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### Oso Mojo

PREP TIME 10 MIN. | SERVES 6-8

This simple & tangy sauce is the secret to many Cuban dishes. Mixed with mayo, it could be the best sandwich spread known to man. It's got that zing that makes you want more. Amazing on grilled chicken.

#### Ingredients

1	Oso Sweet Onion (chopped)	1 tsp	Salt
4 cloves	Garlic (chopped)	1 tblspn	Oregano
1 cup	Orange or Tangerine juice	1 tsp	Cumin
1	Lemon (juiced)		
1	Lime (juiced)		
2 tblspn	Fresh Ground Pepper		
1 cup	Olive Oil		

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### Oso Mojo

#### Preparation

Cook onions and garlic in olive oil until clear, add all ingredients and cook on medium high, reach a mild boil, reduce (medium low) and cook for 5 minutes and let cool. Puree and add to Cuban Sandwiches. Mojo is also great mixed with mayo for a really scrumptious sandwich spread or alone over grilled chicken or seafood.

If you prefer a spicy treat, chop and add your favorite hot chilies or 1 teaspoon of cayenne pepper to the mixture.

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