

# CUBAN MOJO BARBECUE SAUCE

F EASY

Last Modified: 11/28/2016

PREP: 15 Min  
COOK: 1 Hr 5 Min  
STOVETOP

SAUCE-BBQ

**MAKES 2 CUPS**

QUA	MEASURE	INGREDIENT	PROCESS
1	Head	Garlic	Roasted
1	Tsp	Extra Virgin Olive Oil (EVOO)	
1 1/3	Cups	Sour Orange Juice	
SUBSTITUTE (IF NECESSARY)			
1	Cup	Orange Juice	
AND			
1/3	Cup	Lime Juice	
1/3	Cup	Ketchup	
1/3	Cup	Turbinado Sugar	
OR			
1/3	Cup	Cane Sugar	
1	Tbsp	Chili Powder (Mild)	
1	Tsp	Ground Mustard	
1	Tsp	Dried Oregano	
1	Tsp	Kosher Salt	
1/2	Tsp	Ground Ginger	
1/2	Tsp	Ground Black Pepper	
1/4	Tsp	Cayenne Pepper	
1	5 Inch	Stalk Lemongrass	Bruised

## PREPARATION

<b>OPTION</b>	This Recipe uses Roasted Garlic for it's rich mellow Garlic Flavor. Using finely minced Garlic instead WILL affect the final Sauce flavor.
<b>HINTS</b>	The combination of Orange and Lime Juices in the Sauce makes a good substitute for the tangier taste of Sour Oranges, a traditional Cuban ingredient that's not always easy to find in this country (unless you happen to live in the Miami area).
<b>TOOLS</b>	1) Meat Tenderizer Hammer 2) Medium Saucepan 3) Wire Whisk
<b>PREP</b>	<b>DISH</b> 1) Roast the Garlic Head and set it aside. 2) Preheat the oven to 400 degrees with a rack just below center.
<b>PREP</b>	Crush (bruise) the stalk of Lemongrass with a meat tenderizing hammer. Discarding the tougher outer sections.
<b>PREP</b>	<b>ROASTED GARLIC:</b> Cut the top off of the Garlic Head so the ends of the Cloves are exposed, place it on a piece of heavy duty aluminum foil and lightly drizzle it with the EVOO. Seal it tightly in the foil and roast until the Cloves are soft, about 40 minutes. Squeeze the Cloves out of the skins and smash them into a paste; you should end up with roughly 1 1/2 tablespoons of Garlic Paste.

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<b>1</b>	In a medium saucepan over medium heat, whisk together the Garlic Paste, Orange Juice, Lime Juice, Ketchup, Sugar, Chili Powder, Mustard, Oregano, Salt, Ginger, Black Pepper, Cayenne and Lemongrass. Bring the mixture to a simmer and cook until the mixture thickens slightly and darkens in color, about 20 minutes.
<b>2</b>	Strain the Sauce through a fine wire strainer to remove the Lemongrass Slivers. Use it immediately, or refrigerate it in a non-reactive container for up to 10 days.
<b>SERVE</b>	Add this to Pulled Pork Barbeque Meat as a sandwich flavoring. This Sauce is NOT intended to be used as a cooking slather.

