



CUBAN SANDWICH:

Mojo-marinated Pulled Pork, Black Forest Ham and a 4 oz. Burger seasoned with Cuban Rub dressed with Dijon Mustard, Pickles, Swiss Cheese, and Red Onion Slaw on Cuban Bread.

MOJO PULLED PORK

YIELD: APPROX. 2 CUPS OF SEASONING

INGREDIENTS:

3 toes	GARLIC
1/2 c	ORANGE JUICE
1/4 c	LIME JUICE
1/4 c	LEMON JUICE
2 tsp	BLACK PEPPER
1/2 tsp	KOSHER SALT
2 tbsp	SALAD OIL
1/2	GREEN BELL PEPPER, JULIENNED
1/2	RED ONION, JULIENNED
1 1/2 lbs	PULLED PORK, CHOPPED
1/2	CORONA BEER (NOT FOR THE COOK)

METHOD:

- IN FOOD PROCESSOR, PUREE GARLIC, ORANGE JUICE, LEMON JUICE, LIME JUICE, PEPPER, AND SALT
- HEAT OIL IN A LARGE POT ON HIGH HEAT. ADD RED ONION AND BELL PEPPER. COOK UNTIL BROWNED ON THE EDGES.
- ADD PORK AND BEER. REDUCE BEER FOR 5 MINUTES.
- ADD PUREE MIXTURE. BRING TO A BOIL.
- REDUCE HEAT TO MEDIUM LOW AND SIMMER COVERED FOR 30 MINUTES.



CUBAN RUB

YIELD: APPROX. 2 CUPS

INGREDIENTS:

1/2 lb	BROWN SUGAR
1 tbsp	BLACK PEPPER
1 1/2 tsp	CUMIN
2 tsp	PAPRIKA
1 1/2 tsp	KOSHER SALT
2 tsp	ONION POWDER

METHOD:

- IN A LARGE MIXING BOWL, MIX ALL INGREDIENTS TOGETHER THOROUGHLY.

ORANGE VINAIGRETTE

YIELD: APPROX. 3 3/4 CUPS

INGREDIENTS:

1 1/2 c	ORANGE JUICE
1 c	WHITE VINEGAR
1/4 c	HONEY
1 tsp	KOSHER SALT
1 tsp	BLACK PEPPER
2 c	SALAD OIL

METHOD:

- PLACE JUICE, VINEGAR, HONEY, SALT, AND PEPPER IN A MIXING BOWL; MIX THOROUGHLY WITH STICK BLENDER.
- WHILE THE STICK BLENDER IS ON, DRIZZLE OIL INTO VINAIGRETTE UNTIL ALL OIL IS INCORPORATED INTO THE DRESSING.



MARINATED RED ONIONS

YIELD: APPROX. 1 QUART

INGREDIENTS:

2 ea	RED ONION, JULIENNE
1 bunch	CILANTRO, CHOPPED
2 tbsp	GARLIC, SLICED
2 ea	JALAPENO, DE-SEEDED AND DICED
1 1/2 c	ORANGE VINAIGRETTE
1 tsp	KOSHER SALT
1 tsp	BLACK PEPPER
1 1/2 tsp	SUGAR

METHOD:

- MIX ALL INGREDIENTS THOROUGHLY.
- LET MARINATE FOR 24 HOURS