

ASK-A-BUTCHER'S MOJO MARINADE

- 1/2 Vidalia onion, chopped
- 7 (or more) cloves of garlic, chopped
- 1/2 cup orange juice
- 1/4 cup key lime juice
- 1/4 cup lemon juice
- 1/2 t Mexican oregano
- 1/2 t cumin
- 1/4 t kosher salt
- 1/4 cup olive oil
- 1/4 cup water

2-3 lbs chicken, pork or fish

Place the onions, garlic, juices and water into a blender; liquify. Add the remaining dry ingredients and process for another minute. Makes approximately 2 cups.

Cover meat with marinade in **freshvac**[™] container. Marinate 2 hours or overnight. Bake or fry meat. This also makes a great sauce for basting on the grill.

Store any unused marinade in **freshvac** container for up to 1 week.



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Container Size: as needed
Serves: varies
Prep Time: 10 minutes