



## Recipes

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### Onion Mojo

Serves 1

#### Ingredients:

2 oz. vol. Olive Oil  
32 oz. vol. White Onions , chopped  
1 Tbsp. Fresh Garlic , chopped  
2 oz. vol. Cilantro Leaves , chopped  
2 oz. vol. Orange Juice  
2 oz. vol. Lemon Juice  
4 oz. vol. Mangos Puree  
1 oz. vol. Lime Juice  
1/2 tsp. Kosher Salt

#### Directions:

1. Melt butter in a large sauté pan over medium high heat.
2. Add onions and garlic and sauté until translucent.
3. Remove from heat and cool slightly.
4. Place onions and remaining ingredients in a blender.
5. Blend until smooth and pureed.
6. Strain sauce through a fine mesh sieve pressing against solids to extract liquid.
7. Place in a storage container and cool completely.
8. Label, Date and Refrigerate.