BARBARO MOJO
CUBAN RECIPE BOOK

10 AUTHENTIC RECIPES WITH AWARD-WINNING SAUCES



BÁRBARO MOJO

CUBAN HOT SAUCE

Recipes

Each recipe is paired with a Barbaro Mojo sauce that brings out the best in the dish.

1 **Cuban Mojo Criollo Marinade** Foundation
Add heat with: Jalabáo, El Havanero, Best Day Ever

2 **Cuban Sofrito** Foundation
Add heat with: Jalabáo, El Havanero

3 **Lechón Asado** Cuban Classic
Pair with: Jalabáo, El Havanero, Piñazo

4 **Smoked Mojo Pulled Pork** BBQ Fusion
Pair with: Jalabáo, El Havanero, Piñazo

5 **Spicy Ropa Vieja** Cuban Classic
Pair with: El Havanero

6 **Instant Pot Cuban Black Beans** Side Dish
Pair with: Jalabáo, Piñazo

7 **Frita a Caballo** Street Food
Pair with: El Havanero

8 **Carne con Papa** Comfort Food
Pair with: Jalabáo, El Havanero

9 **Jalabáo Shrimp Sauté** Seafood
Pair with: Jalabáo

10 **Bistec de Palomilla** Beef
Pair with: El Havanero, Jalabáo

\+ **Roasted Elote with Best Day Ever** Bonus recipe · Fusion
Pair with: Best Day Ever

At the back: the heat scale for all five sauces, our awards, a Cuban pantry guide, and a chart of what goes with what.

About Barbaro Mojo

Barbaro Mojo is an award-winning Cuban hot sauce brand crafted in small batches in South Florida. Every bottle starts with a traditional mojo criollo base: the citrus-garlic marinade at the heart of Cuban cooking: then layers in fresh peppers, spices, and heat.

Unlike mainstream hot sauces that rely on vinegar and extract, our sauces use whole, fresh ingredients: habaneros, jalapeños, garlic, onions, tomatoes, and Cuban spices. The result is bright citrus notes, roasted garlic depth, and pepper heat that complements rather than overpowers your food.

This recipe book features 10 of our favorite Cuban dishes, each paired with the Barbaro Mojo sauce that brings out the best in it. From the foundational mojo criollo marinade to creative fusion dishes, these recipes represent the flavors of our Cuban-American kitchen.

The Barbaro Mojo Lineup

Jalabáo (3/10): jalapeño-based, mild and garlic-forward. Our most awarded sauce.

El Havanero (9/10): habanero with tomato and roasted garlic. The hottest of the everyday line.

Piñazo (6/10): real pineapple, Fresno and habanero, Carolina Reaper underneath. Medium-hot.

Best Day Ever (8/10): mango and habanero with a touch of Carolina Reaper. Long lingering finish.

Matanza (10/10): Carolina Reaper and habanero. The only extreme sauce we make.

FOUNDATION

Cuban Mojo Criollo Marinade

The citrus-garlic marinade at the heart of Cuban cooking. Learn this one and most Cuban recipes follow from it.

Recipe by Mario Cruz

Prep: 15 min **Cook:** 5 min **Serves:** 2 cups



INGREDIENTS

- 1 cup sour orange juice (or 3/4 cup OJ + 1/4 cup lime juice)
- 10-12 cloves garlic, crushed and minced
- 1/2 cup extra virgin olive oil
- 2 tsp dried oregano
- 1 1/2 tsp ground cumin
- 1 tsp kosher salt
- 1/2 tsp black pepper
- 1 small white onion, thinly sliced

INSTRUCTIONS

1. **Prep the Garlic**
   Crush the garlic cloves with the side of a knife, then mince them roughly. You want some texture: don't use a garlic press.
2. **Toast the Spices (Optional)**
   For deeper flavor, toast the cumin and oregano in a dry pan over medium heat for 30 seconds until fragrant. This blooms the essential oils in the spices.
3. **Mix the Mojo**
   In a bowl, whisk together the sour orange juice, olive oil, garlic, oregano, cumin, salt, and pepper. Stir in the sliced onion.
4. **Marinate**
   Pour the mojo over your protein in a zip-lock bag or covered dish. Marinating times vary:
   • Fish/shrimp: 30 minutes to 1 hour (citrus will "cook" delicate seafood if left too long)
   • Chicken: 2-4 hours
   • Pork shoulder: 8-24 hours (overnight is best)
   • Beef: 4-8 hours
   • Yuca/vegetables: Drizzle after cooking, no need to marinate

Adding Heat

This one is a base, not a finished plate. Stir in **Jalabáo, El Havanero, or Best Day Ever** early so the heat cooks through, or leave it plain and add the sauce at the table. Shop at barbaromojo.com

Full recipe

FOUNDATION

Cuban Sofrito

The aromatic base of nearly every Cuban dish. Onions, peppers, garlic, and tomatoes slow-cooked into pure flavor.

Recipe by Mario Cruz

Prep: 10 min **Cook:** 20 min **Serves:** 1 cup



INGREDIENTS

- 1 large white or yellow onion finely diced
- 1 large green bell pepper finely diced
- 1 red bell pepper finely diced (optional: adds sweetness and color)
- 8 cloves garlic minced
- 3 tablespoons extra virgin olive oil
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- 1 bay leaf
- 2 tablespoons tomato paste (or 1 cup diced fresh tomatoes)
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper

INSTRUCTIONS

1. **Prep Your Vegetables**
   Finely dice the onion, bell peppers, and garlic. The dice matters: you want small, uniform pieces (about 1/4 inch) so they cook evenly and melt into the dish.
2. **Sauté the Onion and Peppers**
   Heat the olive oil in a large skillet or heavy-bottomed pot over medium heat. Add the onion and bell peppers.
3. **Add Garlic and Spices**
   Add the minced garlic, cumin, oregano, and bay leaf. Cook for 1-2 minutes until the garlic is fragrant: be careful not to burn it (burnt garlic turns bitter and ruins the sofrito).
4. **Add Tomato**
   Stir in the tomato paste (or diced tomatoes). Cook for 2-3 minutes, stirring constantly, until the tomato paste darkens slightly and coats the vegetables.
5. **Season and Finish**
   Season with salt and pepper.

Adding Heat

This one is a base, not a finished plate. Stir in **Jalabáo or El Havanero** early so the heat cooks through, or leave it plain and add the sauce at the table. Shop at barbaromojo.com

Full recipe

CUBAN CLASSIC

Lechón Asado

Cuba's most iconic dish. Slow-roasted pork marinated in mojo criollo until the meat falls apart and the skin crackles.

Recipe by Mario Cruz

Prep: 30 min + 8hr marinade **Cook:** 4 hours **Serves:** 8-10



INGREDIENTS

- 8-10 lb bone-in pork shoulder
- 1 cup sour orange juice (or 3/4 cup OJ + 1/4 cup lime juice)
- 1/4 cup fresh lemon juice
- 1/3 cup extra virgin olive oil
- 15 cloves garlic, crushed and minced
- 2 tsp dried oregano
- 2 tsp ground cumin
- 2 tsp kosher salt
- 1 tsp black pepper
- 1 large onion, sliced

INSTRUCTIONS

1. **Make the Mojo Criollo**
   In a large bowl, whisk together the sour orange juice (or orange-lime substitute), lemon juice, olive oil, minced garlic, oregano, cumin, salt, and pepper. Taste the mojo: it should be tangy, garlicky, and well-seasoned.
2. **Prep and Marinate the Pork**
   Pat the pork shoulder completely dry with paper towels. Using a sharp knife, score the fat cap in a 1-inch crosshatch pattern, cutting about 1/2 inch deep.
3. **Bring to Room Temperature**
   Remove the pork from the refrigerator 1 hour before roasting. This is crucial: cold pork goes into a hot oven unevenly, giving you dry edges and a raw center.
4. **Roast at High Heat (Crispy Skin)**
   Preheat your oven to 450°F (230°C). Place the pork fat-side up in the roasting pan with the marinade, onions, and bay leaves.
5. **Slow Roast (Fork-Tender Meat)**
   Reduce the oven to 325°F (160°C). Cover the pan tightly with aluminum foil.
6. **Crisp the Skin (Optional but Worth It)**
   Remove the foil and increase the oven to 450°F for 10-15 minutes. Watch carefully: you want the fat cap to blister and crackle, not burn.
7. **Rest, Pull, and Serve**
   Remove the pork from the oven and let it rest, loosely covered, for 20-30 minutes. This redistributes the juices so the meat stays moist when you pull it.

Barbaro Mojo Pairing

Best with: **Jalabáo**, **El Havanero**, **Piñazo**: drizzle over the finished dish or serve on the side. Shop at barbaromojo.com

Full recipe

BBQ FUSION

Smoked Mojo Pulled Pork

Cuban tradition meets American BBQ. Mojo-marinated pork shoulder, low and slow on the smoker.

Recipe by Mario Cruz

Prep: 20 min + overnight **Cook:** 8-10 hours **Serves:** 10-12



INGREDIENTS

- 8-10 lb bone-in pork shoulder
- 1 batch mojo criollo marinade (Recipe #1)
- 2 tbsp ground cumin
- 2 tbsp smoked paprika
- 1 tbsp garlic powder
- 1 tbsp onion powder
- 1 tbsp kosher salt
- 1 tsp black pepper
- Apple or cherry wood chips for smoking

INSTRUCTIONS

1. **Make the Mojo Marinade**
   Whisk together the sour orange juice, olive oil, garlic, cumin, oregano, salt, and pepper. This is the same mojo criollo recipe used for oven-roasted lechon.
2. **Prep and Marinate the Pork**
   Score the fat cap in a crosshatch pattern. Stab the meat all over with a knife (30+ times) so the mojo can penetrate deep.
3. **Apply the Dry Rub**
   Remove the pork from the marinade 1 hour before smoking. Pat it completely dry with paper towels (dry bark forms better on dry meat).
4. **Set Up the Smoker**
   Preheat your smoker to 225-250°F. Add oak, cherry, or apple wood chunks.
5. **Smoke the Pork**
   Place the pork fat-side up on the smoker grate. Close the lid.
6. **Rest**
   Remove the pork from the smoker. Wrap loosely in butcher paper or towels and let it rest in a cooler (no ice) for at least 1 hour.
7. **Pull and Serve**
   Pull the pork apart with two forks or bear claws. Discard any large fat chunks.

Barbaro Mojo Pairing

Best with: **Jalabáo**, **El Havanero**, **Piñazo**: drizzle over the finished dish or serve on the side. Shop at barbaromojo.com

Full recipe

CUBAN CLASSIC

Spicy Ropa Vieja

Cuba's national dish with a fiery twist. Slow-braised shredded beef in tomato sauce, finished with El Havanero.

Recipe by Mig Corteguera

Prep: 20 min **Cook:** 3 hours **Serves:** 6



INGREDIENTS

- 2 lbs flank steak
- 1 tablespoon vegetable oil
- 1 cup beef broth
- 1 (8 ounce) can tomato sauce
- 1 (6 ounce) can tomato paste
- 1 green bell pepper, seeded and sliced into strips
- 1 small onion, sliced
- 2 cloves garlic, chopped
- 1 teaspoon ground cumin
- 1 teaspoon chopped fresh cilantro
- 1 tablespoon olive oil
- 1 tablespoon white vinegar
- 2-3 tablespoons Bárbaro Mojo's El Havanero hot sauce, adjusted to taste

INSTRUCTIONS

1. Sear the flank steak in hot oil until browned on both sides. Remove and set aside.
2. Sauté onion, bell peppers, and garlic in the same pot until softened.
3. Add tomato sauce, beef broth, cumin, oregano, and bay leaves. Return beef to pot.
4. Cover and simmer on low for 2.5-3 hours until meat shreds easily with a fork.
5. Remove beef and shred with two forks. Return to the sauce.
6. Stir in olives and capers. Simmer 15 more minutes.
7. Season with salt and pepper. Finish with El Havanero hot sauce.
8. Serve over white rice with sweet plantains.

Barbaro Mojo Pairing

Best with: **El Havanero**: drizzle over the finished dish or serve on the side. Shop at barbaromojo.com

Full recipe

SIDE DISH

Instant Pot Cuban Black Beans

No soaking needed. Dried beans to perfect Cuban black beans in under an hour.

Recipe by Ali Cruz

Prep: 10 min **Cook:** 45 min **Serves:** 6-8



INGREDIENTS

- 1 lb dried black beans (no soaking needed)
- 1 large green bell pepper, diced
- 1 medium onion, diced
- 6 cloves garlic, minced
- 2 tbsp olive oil
- 1 tsp ground cumin
- 1 tsp dried oregano
- 2 bay leaves
- 1 tbsp white vinegar
- 4 cups water
- Salt and pepper to taste
- Jalabáo hot sauce to finish

INSTRUCTIONS

1. **Build the Sofrito**
   Set your Instant Pot to sauté mode. Add the olive oil, then the diced onion and green bell pepper.
2. **Add Seasonings**
   Stir in the cumin, oregano, and smoked paprika. Cook for about 30 seconds, stirring constantly.
3. **Deglaze**
   Add the apple cider vinegar and scrape up any browned bits stuck to the bottom of the pot. This step is critical.
4. **Add Beans and Liquid**
   Add the rinsed dried black beans, water (or broth), bouillon cube, and bay leaves. Stir everything together.
5. **Pressure Cook**
   Cancel the sauté mode. Secure the lid and set the valve to sealing.
6. **Season and Thicken**
   Remove the bay leaves. Taste and add salt (start with 1 teaspoon, adjust up).
7. **Serve**
   Spoon the beans over fluffy white rice. Top with sliced avocado, raw diced onion, and more hot sauce at the table.

Barbaro Mojo Pairing

Best with: **Jalabáo**, **Piñazo**: drizzle over the finished dish or serve on the side. Shop at barbaromojo.com

Full recipe

STREET FOOD

Frita a Caballo

Havana's answer to the hamburger. Seasoned beef topped with shoestring fries and a fried egg.

Recipe by Mario Cruz

Prep: 15 min **Cook:** 15 min **Serves:** 4



INGREDIENTS

- 1 pound ground beef
- 3/4 pound ground pork
- 4 cloves garlic, mashed and finely minced
- 1/3 cup onion, grated
- 2 tablespoons ketchup
- 3/4 teaspoon ground cumin
- 1 1/2 teaspoons sweet Spanish paprika
- Salt & pepper cooked patties to taste
- 6-8 American-style hamburger or steak buns

INSTRUCTIONS

1. Mix ground beef and pork with garlic, cumin, smoked paprika, and salt.
2. Form into 4 patties, slightly larger than your buns (they shrink).
3. Grill or pan-fry patties over high heat, 4-5 minutes per side.
4. While patties cook, fry shoestring potatoes until golden and crispy.
5. Fry eggs sunny-side up in butter, keeping the yolks runny.
6. Toast Cuban bread rolls on the grill.
7. Stack: bun, patty, ketchup, shoestring fries, fried egg.
8. Drizzle El Havanero generously over the egg. Serve immediately.

Barbaro Mojo Pairing

Best with: **El Havanero**: drizzle over the finished dish or serve on the side. Shop at barbaromojo.com

Full recipe

COMFORT FOOD

Carne con Papa

Cuban beef and potato stew. Hearty comfort food that every Cuban grandmother perfected.

Recipe by Mig Corteguera

Prep: 15 min **Cook:** 1.5 hours **Serves:** 6



INGREDIENTS

- 2 lbs beef chuck, cut into 1-inch cubes
- 3 tbsp olive oil
- 1 large yellow onion, diced
- 1 green bell pepper, diced
- 6 cloves garlic, minced
- 1 can (8 oz) tomato sauce
- 2 tbsp tomato paste
- 1/4 cup dry white cooking wine
- 2 cups beef broth
- 3 large potatoes, peeled and cubed
- 1/2 cup green olives with pimientos
- 2 bay leaves
- 1 1/2 tsp ground cumin
- 1 tsp dried oregano

INSTRUCTIONS

1. **Brown the Beef**
   Pat the beef cubes dry with paper towels (wet meat steams instead of searing). Season generously with salt, pepper, and a teaspoon of cumin.
2. **Build the Sofrito**
   Reduce heat to medium. Add the remaining tablespoon of olive oil.
3. **Add Tomato and Wine**
   Stir in the tomato paste and cook for 1 minute, letting it darken and caramelize slightly. Add the tomato sauce and vino seco.
4. **Braise the Beef**
   Return the browned beef and any collected juices to the pot. Add the beef broth, bay leaves, remaining cumin, oregano, and paprika.
5. **Add Potatoes and Olives**
   Add the potato chunks and olives. Stir gently.
6. **Season and Serve**
   Remove the bay leaves. Taste and adjust salt and pepper.

Barbaro Mojo Pairing

Best with: **Jalabáo**, **El Havanero**: drizzle over the finished dish or serve on the side. Shop at barbaromojo.com

Full recipe

SEAFOOD

Jalabáo Shrimp Sauté

Quick and elegant. Shrimp sautéed with Old Bay and finished with Jalabáo.

Recipe by Patrick R

Prep: 10 min **Cook:** 10 min **Serves:** 4



INGREDIENTS

- 1.25 lbs large shrimp, peeled (tails on) and deveined
- 4 tablespoons freshly squeezed lemon juice, about 1-1/2 lemons
- 4 to 5 dashes of Jalabáo (or any other Barbaro Mojo Cuban Hot sauce)
- 3/4 teaspoon Worcestershire sauce
- 5 tablespoons butter, divided
- 2 teaspoons Old Bay Seasoning
- 2 to 3 teaspoons fresh thyme leaves, chopped
- Freshly ground black pepper
- Steamed white or brown rice.

INSTRUCTIONS

1. Toss shrimp with lemon juice and Jalabáo. Let marinate 10 minutes.
2. Heat butter and olive oil in a large skillet over medium-high heat.
3. Add garlic and Old Bay seasoning, cook 30 seconds until fragrant.
4. Add shrimp in a single layer. Cook 2-3 minutes per side until pink.
5. Squeeze extra lemon over the top. Add another dash of Jalabáo.
6. Garnish with fresh parsley. Serve immediately with crusty bread.

Barbaro Mojo Pairing

Best with: **Jalabáo**: drizzle over the finished dish or serve on the side. Shop at barbaromojo.com

Full recipe

BEEF

Bistec de Palomilla

Thin top sirloin, lime and garlic, ninety seconds a side, and a mound of onions on top. The steak Cubans actually eat on a Tuesday.

Recipe by Mario Cruz

Prep: 15 min (+30 min marinade) **Cook:** 15 min **Serves:** 4



Photo: LittleT889, CC BY-SA 4.0, via Wikimedia Commons

INGREDIENTS

- 4 top sirloin steaks, butterflied and pounded to 1/4 inch (about 6 oz each)
- 1/3 cup fresh lime juice (or sour orange)
- 8 cloves garlic, minced
- 1 tsp salt
- 1/2 tsp black pepper
- 2 large onions, thinly sliced
- 3 tbsp olive oil
- 2 tbsp fresh parsley, chopped
- Barbaro Mojo El Havanero, to finish

INSTRUCTIONS

1. **Pound the steaks thin**
   Place each steak between two sheets of plastic wrap and pound to an even quarter inch. Even thickness matters more than exact thinness; thick spots overcook the rest while they catch up.
2. **Marinate briefly**
   Combine the lime juice, garlic, salt, and pepper. Coat the steaks and refrigerate 30 minutes to 2 hours. Do not go longer; the citrus starts curing the surface.
3. **Cook the onions first**
   Heat 2 tablespoons of oil in a large skillet over medium heat. Cook the sliced onions until soft and lightly golden, about 10 minutes. Remove and set aside.
4. **Get the pan hot**
   Pat the steaks dry so they brown instead of steam. Raise the heat to high and add the remaining oil.
5. **Sear fast**
   Cook the steaks 60 to 90 seconds per side, in batches so the pan stays hot. They are thin and finish quickly.
6. **Top and serve**
   Pile the onions back over the steaks, scatter the parsley, and serve at once with rice, beans, and fries. Hot sauce at the table.

Barbaro Mojo Pairing

Best with: **El Havanero**, **Jalabáo**: drizzle over the finished dish or serve on the side. Shop at barbaromojo.com

Full recipe

BONUS RECIPE · FUSION

Roasted Elote with Best Day Ever

Mexican street corn meets Cuban mango-habanero heat.

Recipe by Ben V

Prep: 10 min **Cook:** 15 min **Serves:** 4



INGREDIENTS

- 4 ears of corn, husked
- 1/4 cup Mexican crema (or sour cream mixed with a bit of lime juice)
- 1/4 cup mayonnaise
- 1/4 cup cotija cheese, crumbled
- 1 lime, cut into wedges
- Tajin seasoning, to taste
- Barbaro Mojo Best Day Ever hot sauce, to taste
- Fresh cilantro, chopped (optional for garnish)

INSTRUCTIONS

1. Grill corn over high heat, turning frequently, until charred (8-10 min).
2. Mix Mexican crema and mayonnaise in a bowl.
3. Brush grilled corn generously with the crema-mayo mixture.
4. Sprinkle cotija cheese all over the corn.
5. Drizzle Best Day Ever hot sauce in a zigzag pattern.
6. Squeeze fresh lime juice over the top.
7. Sprinkle with chili powder and chopped cilantro.
8. Serve immediately while hot.

Barbaro Mojo Pairing

Best with: **Best Day Ever**: drizzle over the finished dish or serve on the side. Shop at barbaromojo.com

Full recipe

The Barbaro Mojo Lineup

Award-winning Cuban hot sauces crafted in small batches in South Florida. Every bottle is built on our mojo criollo recipe. Heat numbers are the Barbaro Mojo Cuban heat scale, our house scale, not Scoville.



Jalabáo

MILD • 3 OF 10 • MOST AWARDED

The “Winningest Cuban Hot Sauce,” named from “Alabao!” (Cuban slang for OMG) plus Jalapeño. Approachable heat with incredible flavor that works on everything.

Jalapeño peppers, green bell peppers, tomatoes, sweet onions, Cuban spices, mojo criollo



El Havanero

HOT • 9 OF 10 • HOTTEST OF THE EVERYDAY LINE

The one that started it all. Habanero peppers with fresh red bell peppers, tomatoes, onions, and a secret blend of Cuban spices in a mojo criollo marinade. Bold heat for serious hot sauce lovers.

Habanero peppers, tomatoes, sweet onion, red bell pepper, garlic, Cuban spices, mojo criollo



Piñazo

MEDIUM-HOT • 6 OF 10 • AWARD WINNER

Built on the mojo criollo recipe with pineapple juice in place of the sour orange. Real pineapple and datterini tomatoes up front, Fresno and habanero through the middle, Carolina Reaper underneath.

Onions, yellow datterini tomatoes, pineapple juice, pineapple, distilled vinegar, Fresno peppers, habanero peppers, yellow bell pepper, garlic, salt, Carolina Reaper peppers, spices



Best Day Ever™

HOT • 8 OF 10 • MANGO HABANERO

Born from experimenting with Miami mango season. Sweet tropical mango meets habanero heat with Cuban spices. The day we created this recipe was literally the best day ever.

Mango, tomatoes, habanero peppers, onions, distilled vinegar, Cuban spices



Matanza™

EXTRA HOT • 10 OF 10 • LIMITED EDITION

A fiery Cuban legacy. Our hottest sauce, crafted for those who want maximum heat without sacrificing the complex Cuban flavor profile. Not for the faint of heart.

Carolina Reaper, habanero peppers, Cuban spices, mojo criollo

Get 25% Off Barbaro Mojo Hot Sauce

Exclusive for cookbook readers

Scan the QR code or visit

barbaromojo.com/discount/CookBook

Free shipping on orders over $32

Scan for discount

How Hot Is It?

Every sauce placed on one scale, so you know what you are opening.

Jalabáo — 3 / 10

Mild. Jalapeño and garlic lead; the heat sits behind the flavor. Start here, and start here with guests.

Piñazo — 6 / 10

Medium-hot. Pineapple and datterini tomato up front, Fresno and habanero through the middle, Carolina Reaper underneath.

Best Day Ever — 8 / 10

Hot. Mango and habanero with Carolina Reaper behind it. The fruit arrives first and the finish lingers.

El Havanero — 9 / 10

Hot. Straight habanero with roasted garlic and tomato. The hottest sauce in the everyday line.

Matanza™ — 10 / 10

Extra hot, limited edition. Carolina Reaper and habanero. Respect it: a few drops season a whole pot.

These numbers are the Barbaro Mojo Cuban heat scale, our own house scale for comparing our five sauces against each other. It is not Scoville, and it does not map to any other brand's scale.

Awards

Judged in blind tastings against sauces from around the world.

2026

Piñazo, 1st Place People's Choice · Jungle Jim's Weekend of Fire

Matanza™, 2nd Place Best Hot Sauce · Jungle Jim's Weekend of Fire

Best Day Ever™, 2nd Place Best Hot Specialty Sauce · Jungle Jim's Weekend of Fire

Barbaro Mojo, 3rd Place Best Booth · Jungle Jim's Weekend of Fire

2025

Barbaro Mojo, Grand Prize, Product Packaging · Scovie Awards

Jalabáo, 2nd Place, Unique Mild/Medium · Scovie Awards

Piñazo, 2nd Place, World Beat Mild/Medium · Scovie Awards

Matanza™, 3rd Place, Hot Sauce Latin Style, Hot/X-Hot · Fiery Food Challenge Golden Chile Awards

Best Day Ever™, 3rd Place, Spicy Sweet Sauce, Mild/Medium · Fiery Food Challenge Golden Chile Awards

2024

El Havanero, 1st Place Best Latin Hot Sauce · International Flavor Awards

El Havanero, 1st Place Best Cuban Hot Sauce · Old Boney Mountain Hot Summer Night

Jalabáo, Best Hot Sauce, Mild · Fiery Food Challenge Golden Chile Awards

Jalabáo, Best Latin Style Hot Sauce, Mild/Medium · Fiery Food Challenge Golden Chile Awards

Jalabáo, 3rd Place Best Cuban Hot Sauce · Old Boney Mountain Hot Summer Night

Piñazo, 2nd Place People's Choice · Zest Fest

Barbaro Mojo, 19th Best Small-Batch Hot Sauce Company worldwide · Old Boney Mountain Hot Summer Night

The Cuban Pantry

Six things worth having on hand, and what to do when you cannot find the first one.

Naranja agria (sour orange, bitter orange)

The sour, floral citrus behind almost every Cuban marinade. It is not a sweet orange and it is not a lime; it sits between them, with a bitter edge that survives cooking. Sold bottled in Latin markets and in the international aisle of most large supermarkets.

> **IF YOU CANNOT FIND IT**
>
> Mix **3 parts orange juice to 1 part fresh lime juice**. For 1 cup: 3/4 cup orange juice plus 1/4 cup lime juice. Use fresh lime, not bottled. This is the swap used throughout this book.

Mojo criollo

The marinade that gives this book its name: sour orange, a lot of garlic, oregano, cumin, salt, and olive oil. Make it fresh (page 4) or keep a bottle in the door of the fridge. It is a marinade, a finishing sauce, and a dressing for yuca all at once.

Garlic, and then more garlic

Cuban cooking measures garlic in heads, not cloves. Crush it with the flat of a knife and mince it by hand. A press turns it bitter and gives you paste where you want texture.

Dried oregano and ground cumin

Dried oregano, not fresh; the dried leaf is what the flavor is built on. Cumin should be ground and used with a lighter hand than you would in Mexican or Indian cooking. Toasting both for thirty seconds in a dry pan before they go in is the single easiest upgrade to any recipe here.

Sofrito

Onion, bell pepper, and garlic cooked slowly in olive oil until soft and sweet. It is the base of the beans, the picadillo, and the ropa vieja. Make a double batch (page 5) and freeze it flat in a bag; you will use it faster than you expect.

Bijol or annatto (optional)

A pinch of annatto-based seasoning powder is what makes Cuban yellow rice yellow. Purely for color and a faint earthiness. Saffron is not a substitute and is not traditional here.

What Goes With What

Where each sauce earns its place. Start with the filled circles.

DISH	JALABÁO 3	PIÑAZO 6	BEST DAY EVER 8	EL HAVANERO 9	MATANZA 10
Roast pork, lechón	●	○		●	○
Beef: ropa vieja, picadillo	○			●	○
Steak: palomilla, pan con bistec	○			●	○
Chicken, grilled or roasted	●	○	○		
Shrimp and fish	●	○			
Black beans and rice	●	○		○	
Eggs and breakfast	●		○	○	
Burgers and fritas			○	●	○
Grilled corn and vegetables	○	○	●		
Tacos and pizza		○	○	●	○
Cheese boards, tropical fruit		●	●		
Yuca and tostones	●	○		○	

● where it shines ○ also very good

Cooking with a sauce and finishing with it are different jobs. Jalabáo and Piñazo hold up stirred into a pot; El Havanero and Matanza are better added at the end, where their heat stays bright instead of flattening out.

BÁRBARO MOJO

CUBAN HOT SAUCE

Award-Winning Cuban Hot Sauce

16 awards since 2024 • Scovie Awards • Fiery Food Challenge • International Flavor Awards • Zest Fest • Jungle Jim's Weekend of Fire

Small-batch crafted in South Florida with fresh peppers, garlic, citrus, and Cuban spices.

barbaromojo.com

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All recipes

Exclusive discount

¡Qué Bárbaro!