



Spice of the Month

take and make kit

June's spice is:

Mojo Rub

Mojo Rub History

- 15th–16th Century (Origins): The original mojo sauce (from the Portuguese word molho, meaning "sauce") was born in the Canary Islands. Indigenous Guanche traditions and Spanish-Portuguese settlers combined Mediterranean olive oil and garlic with Old World spices like cumin. The arrival of New World chili peppers and sour citrus completed the foundational flavor profile.
- 19th Century (Caribbean Migration): Heavy emigration from the Canary Islands to Cuba, Puerto Rico, and the Dominican Republic brought the sauce to the Caribbean. Cubans adapted the recipe into a signature marinade using local bitter (sour) orange juice, garlic, and oregano. It became the cornerstone for classic dishes like lechón asado (roast pork).
- Late 20th to 21st Century (The Dry Rub Translation): To save time and avoid the hassle of prepping fresh citrus and aromatics daily, commercial spice companies (such as Badia and Iberia) developed dry Mojo Rubs. This dry formulation condensed the traditional garlic, sour orange, oregano, and cumin into a shelf-stable seasoning

Register for future kits at:

[tuxedoparklibrary.org/spice](https://www.tuxedoparklibrary.org/spice)

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How to Use Mojo Rub

- A mojo (or moho) rub is a bold, citrus-and-garlic-forward seasoning blend inspired by traditional Cuban marinades.
- To use it, simply coat your meat (like pork, beef, chicken, or shrimp) with a little olive oil, generously apply the rub, and let it rest in the refrigerator for 1 to 4 hours before grilling, roasting, or sautéing.
- **Do not** let the meat sit in the fridge for longer than 24 hours. Because mojo has natural citrus acid that can break down the meat.