

Yuca al Mojo (Cuba)

Recipe by Keila Rivera.

Preparation time: 15 minutes

Cook time: 30 minutes

Serves 4

Ingredients

2 pounds of yuca – this could be frozen or fresh
3 cloves garlic, roughly chopped
1/2 cup extra virgin olive oil
1 red onion, julienned
1/4 cup premade sour orange juice or white vinegar
Salt to taste

Steps

1. Prepare a large pot with water for boiling, no salt.
2. Making sure that the water is covering all the yuca, cook the yuca in the boiling water for about 20 minutes until yuca is tender (use fork to check tenderness).
3. While the yuca is cooking, prepare water and ice in a bowl. Once the yuca is cooked, shock the yuca with the ice water. This process is called "el susto" and should make the yuca open or expand. Add the salt.
4. Once the yuca looks expanded, remove from cold water. Keep at room temperature.
5. Place oil in a pan. Once the oil is hot, add the garlic and onions; cook until golden, turn off the flame, and add the sour orange juice or vinegar. (This step could be doubled if you desire extra mojo.)
6. Serve yuca and drizzle the mojo on top.

