3 "mojo picón" sauces to celebrate Carnival





Consejo del chef

A very easy recipe perfect to serve with "papas arrugás" (boiled potatoes) and enjoy.

Raciones para 4

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Red mojo:
Red pepper
Tablespoon paprika
  1/2
Cup oil
  2
Tablespoons vinegar
Clove of garlic
Teaspoon ground cumin
  Salt
  Green mojo:
Clove of garlic
Bunch of coriander
Teaspoon cumin seeds
Tablespoons white vinegar
  Extra virgin olive oil
  Salt
  Yellow mojo:
  A handful of almonds
  1/2
Cup of oil
Tablespoons vinegar
Cloves of garlic
Teaspoon of cumin
Yellow pepper
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Salt

Gather all the ingredients of each mojo in a food processor and blend until you have a spreadable texture.

Chef's Notes			

https://cookinglovers.teka.com/es/receta/3-mojo-picon-para-celebrar-carnaval/

