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#### **Introducing Sweet Baby Ray's Citrus Mojo Sauce:**

This tangy blend doubles as a marinade and dipping sauce, with hints of garlic, citrus, cumin, and oregano.

The Sauce is the Boss!®

#### PRODUCT INFORMATION:

Product Name	Sweet Baby Ray's Citrus Mojo Sauce
Product Code	SJ3273HA
UPC	10013409517120
Size	4/64 fl. oz.
Weight	20.88
Storage	Shelf stable
Gluten free	Yes
Kosher	No

#### **FLAVOR PROFILE**

Tangy taste • Citrus notes • Hints of garlic

# **CITRUS MOJO WINGS**

- 12 chicken wings
- 4 oz Sweet Baby Ray's Citrus Mojo Sauce
- 1 tbsp orange, lemon, lime zest
- 1 tbsp scallions, bias cut

Deep fry chicken wings at 350°F until minimum internal temperature of 165°F.

Remove, drain, place in a bowl, and toss with Sweet Baby Ray's Citrus Mojo Sauce. Plate and garnish with zest and scallions.



## **CITRUS MOJO GRILLED SHRIMP SALAD**

- 1 tsp vegetable oil
- 16 20 jumbo shrimp
- 1 cup Sweet Baby Ray's Citrus Mojo Sauce
- 4 cups arugula
- 1 cup jicama, julienne
- 1 cup avocado, diced
- 1 cup mango, diced
- · 4 oz Ken's Lime Vinaigrette (KE2018)
- · Salt and pepper, to taste

Heat grill to medium and lightly oil grates.

Assemble shrimp skewers. Use two long skewers, threading 1 skewer through the head end of the shrimp and one through the tail. Season with salt and pepper.

Grill until shrimp begins to turn opaque, about 2-3 minutes. Flip and brush liberally with Ken's Citrus Mojo Sauce and cook until opaque throughout (about 3-4 minutes), while brushing on more sauce.

Place arugula, jicama, avocado, and mango in bowl and toss with Ken's Lime Vinaigrette. Place onto serving plate and top with grilled shrimp.

## **CITRUS MOJO GLAZED CHICKEN SANDWICH**

- · 6 oz chicken breast, boneless, skinless
- · 1 tsp oil
- · 4 oz Sweet Baby Ray's Citrus Mojo Sauce
- 1 bulkie roll, toasted
- 1 lettuce leaf
- · 2 tomatoes, sliced
- 1/4 cups crispy onions rings
- · Salt and pepper, to taste

Heat grill to medium and lightly oil grates.

Brush the chicken breast on both sides with oil and season with salt and pepper. Grill the breast until internal temperature reaches 165°F minimum, brushing with Citrus Mojo Sauce during the last few minutes of cooking. Place lettuce and tomato on bottom heel of roll.

Top with grilled chicken and crispy onions rings. Serve with French fries.





# **FLAVOR FOUNDATIONS**



Yield: 3 cups

- · 2 Cups Sweet Baby Ray's Citrus Mojo Sauce
- 1 Cup Sweet Baby Ray's Sweet Red Chili Sauce (SJ2347HF)

### 🕖 JALAPEÑO GARLIC CITRUS MOJO 🐬 CILANTRO LIME CITRUS MOJO

Yield: 2 1/2 cups

- · 2 Cups Sweet Baby Ray's Citrus Mojo Sauce
- 1/4 Cup Fresh jalapeño, minced
- 2 Tbsp Garlic, chopped

Place all ingredients in bowl and mix well. Cover, label, date and refrigerate

Yield: 2 1/2 cups

- · 2 Cups Sweet Baby Ray's Citrus Mojo Sauce
- 1/4 Cup Fresh cilantro, chopped
- 1/4 Cup Fresh lime juice

**Sweet Baby Ray's Barbecue Sauce** 

The Sauce is the Boss!

Let's talk sauce.

Call us at (800) 633-5800 Or visit sbrfoodservice.com For product information and recipe inspiration