



Classic Mojito

Cuba Libre's house specialty, this Cuban cocktail is traditionally made with five ingredients: white rum, guarapo (sugarcane juice that we press daily in-house), fresh lime juice, hierba buena (Cuban herb similar to spearmint) and a splash of soda. At Cuba Libre, we offer 8 additional [mojito flavors](#) to try too - and they all come by the glass or pitcher!

Flavor profile: Easy, refreshing, perfect for sipping on a summer day - or any time you want to escape to Havana!

Ingredients:

2 oz Cuba Libre White Rum
2.5 oz Guarapo (or sweetener of your choice)
1.25 oz Lime Juice
6 each Hierba Buena mint leaves
1 splash Club Soda

Garnish: Lime wedge or mint spring

Glassware: Zombie

Cocktail Preparation:

In a small mixing tin, add rum, guarapo, and lime juice. Tear hierba buena and add to the mixing tin. Fill tin with ice. Shake well 6 times. Pour into Zombie glass. Top with a splash of club soda. Garnish with lime wedge or mint sprig and enjoy. *Cheers!*

PINEAPPLE GUACAMOLE CUBANO

PASSPORT TO ★ HAVANA

1 Serving

INGREDIENTS

1 jalapeño pepper

1 pineapple, peeled, cored,
and cut into ½-inch-wide slices

¼ c olive oil

1 tbsp plus 2 tsp kosher salt

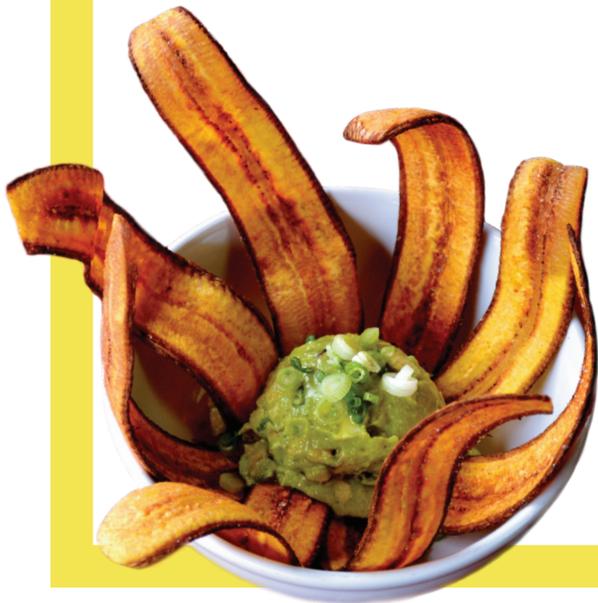
5 Hass avocados

2 tbsp fresh lime juice

2 scallions, finely sliced

INSTRUCTIONS

1. Over the open flame of a gas stove or in a dry cast-iron or nonstick skillet over high heat, roast the jalapeño until charred on all sides. This will take a few minutes over the flame and about 8 minutes in a skillet. Remove the chile from the heat and seal in a plastic bag to steam. After 5 minutes, remove from the bag. Carefully peel the chile with your fingers (after steaming, the skin should come off easily), then cut off the stem end and remove the seeds and veins from the interior. Finely chop the roasted chile flesh.
2. Put the pineapple slices in a bowl and toss with 2 tablespoons of the olive oil and 1 tablespoon of the salt.
3. Heat a grill to medium-high. Grill the pineapple directly on the grates for about 4 minutes, flipping halfway through, until the pineapple begins to turn golden brown and caramelize. Be careful not to burn the fruit. Transfer to a platter to cool, then chop the grilled pineapple into bite-sized pieces and transfer them to a large bowl.
4. Cut the avocados in half lengthwise, carefully guiding your knife around the center pit. Twist the avocado to separate the halves and carefully remove the pit. Use the tip of a sharp knife to make incisions into the flesh of the avocado in a crosshatch pattern, being careful not to cut through the skin. Use a large spoon to scoop out the avocado flesh from the skin and add the cubes of avocado to the bowl with the pineapple. Repeat with the rest of the avocados.
5. Add the lime juice, jalapeño, scallions, and remaining two teaspoons salt to the bowl and gently toss to combine. The guacamole will be chunky. Serve with plantain (or choice) chips.



CHEERS!

Ropa Vieja (Serves 8)

Classic Cuban shredded beef brisket stewed with tomatoes, bell peppers, onions and red wine. Serve with sides of maduros and steamed white rice. Created by: Cuba Libre's Founding Chef Guillermo Pernot

For Beef Marinade:

1 tablespoon paprika
1 tablespoon ground cumin
¼ cup red wine vinegar
½ cup Spanish onion, thinly julienned
½ cup olive oil
3 tablespoons chopped parsley stems
1-2 lbs brisket

Instructions: In a non-reactive bowl, mix the first six ingredients, making a loose paste. Place the brisket in a large, non-reactive container, making sure that the meat is well covered with the marinade. Cover and refrigerate for at least one day (two days is ideal).

For Braising:

¼ cup olive oil
3 tablespoons kosher salt
½ cup Spanish onion, ½ inch chopped
¼ cup peeled carrots, ½ inch chopped
¼ cup peeled celery, ½ inch chopped
2 bay leaves
1 teaspoon black peppercorns
1 cup red wine
3 cups veal stock
3 cups water

Instructions: Heat a large braising pot and add the oil. Remove the meat from the marinade and season with salt. When the oil is very hot, sear the brisket on all sides, remove and set aside. To the same pot, add the carrots, celery, onions, bay leaves and peppercorns, sautéing the vegetables, without burning, until they are caramelized. Add the red wine, scraping pan to loosen the browned bits; cook for two minutes or until liquid almost evaporates.

Place the seared brisket in the pot and cover with the stock and water. Bring to a simmer, cover and braise for three hours. Remove the meat from the braising liquid and set aside to cool. When cool enough to handle, remove any excess fat. Pull the meat into strings with your hands and set aside. Strain the liquid through a fine strainer. Set aside three cups to use for the sauce. Store the remainder in the freezer for another use.

For Sauce:

½ cup olive oil
3 cups red onion, thinly julienned
2 red bell peppers, ¼ inch strips

2 green bell peppers, ¼ inch strips
6 garlic cloves, minced
1 teaspoon salt
1 teaspoon dried oregano
1 teaspoon ground cumin
½ teaspoon freshly ground black pepper
6 tablespoons sherry vinegar
3 cups reserved braising liquid
1 tablespoon tomato paste
3 bay leaves
4 tablespoons chopped fresh cilantro

Instructions: Heat a large Dutch oven over high heat and add oil. When hot, add onions and sauté until golden brown. Add peppers, garlic and spices. Reduce heat to medium, and cook for seven minutes or until tender, stirring frequently. Stir in vinegar, scraping pan to loosen browned bits; cook for two minutes or until liquid almost evaporates. Stir in braising liquid, tomato paste and bay leaves.

Simmer for 30 minutes and adjust seasoning. Add the reserved pulled brisket; bring back to a simmer. Cover, reduce heat, and cook for another 30 minutes. Discard bay leaves and stir in cilantro. Serve with maduros (ripened plantains) and white rice. *¡Buen Provecho!*

Cuban Roasted Pork with Citrus-Caper Mojo (Serves 6)

Pork Shoulder & Marinade

1 tablespoon ground black pepper, fresh cracked (*measure volume after cracking*)
1.25 tablespoons ground cumin
1.25 tablespoons dried oregano
3 tablespoons minced garlic
5 tablespoons lime juice (*fresh, not from concentrate*)
1 cup orange juice (*fresh, not from concentrate*)

5 lbs boneless pork shoulder
0.75 oz kosher salt
Store bought or homemade chicharrones (*Optional; can be added on top of pork for texture/crunch*)

Instructions

Combine the first set of ingredients in a bowl; whisk together. Score the pork across the meat grain and season with salt. Place the pork in a large roasting pan, fat side down, and rub all over with marinade. Pour the remaining marinade over the pork. Allow pork to marinate overnight, at least 8 hours.

After marinating, cover the pan with foil and roast the pork in the oven for 8-10 hours at 250 degrees (alternatively, roast at 300 degrees for 6 hours). Once the meat is tender, remove from the oven and allow to rest for one hour, half uncovered. Put meat aside and strain the braising liquid through a fine strainer. Store the braising liquid in the refrigerator so the fat on top solidifies. Discard the fat, and save the braising liquid for reheating the meat. While the meat is still warm, pull into medium (1.5") chunks. Discard all the fat. Top with mojo before serving. Enjoy with rice, beans, and fried sweet plantains.

Citrus-Caper Mojo

4 fl oz olive oil
1 oz garlic cloves, sliced as thin as possible (*with mandolin or knife*)
2.5 oz capers, drained
6 oz onions (*sliced approx 2 in long and 1/8" thick with mandolin or knife*)
3 oz lard
2 tablespoons fresh lemon juice
2 teaspoons orange juice **concentrate**
0.5 teaspoon kosher salt
0.5 teaspoon caper juice

Instructions

Using a mandolin or knife, slice onions approximately two inches long and 1/8" thick; also slice the garlic as thinly as possible. Put the garlic and cold olive oil in a small saucepan. Bring up to temperature very slowly over low heat until garlic begins to fry and pick up color. Add capers, cook for a few minutes. Fold in the onions and remaining ingredients. Bring back to a slight simmer, then shut off heat and cool. Top the pork with sauce right before serving.