

Citrus Mojo

Ingredients

For the apple filling:

- 3 garlic, minced
 - 2 tsp salt
 - 2 tsp dried oregano
 - 1 tsp ground cumin
 - 1 cup orange juice
 - ¼ cup lime juice
 - ¼ cup oil
 - ¼ cup onion, minced
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Directions

Combine all the ingredients together in a bowl. Let sit for an hour to allow the flavors to come together.

Use as a dip or a marinade for poultry, pork or fish.

Honey Orange Butter

Ingredients

- 2 Tbs orange zest
- 1 cup butter, softened
- ½ cup heavy cream
- ¼ cup honey
- Juice of 1 large sweet orange
- 1-2 Tbs orange zest

Directions

Beat all the ingredients except the cream, together in a mixing bowl. Beat until completely combined and you can smell the aroma from zest. Pour in the cream and whip for about two minutes or until the butter becomes fluffy.

Orange Scones

Ingredients

- 2 cups flour plus extra
- 2 Tbs shortening
- 1 egg
- 1 Tbs orange zest
- 1 tsp ground ginger
- ¾ cup heavy cream
- 1/3 cup sugar
- ¼ cup baking powder

- ¼ cup butter
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Directions

Preheat your oven to 350F. Line a baking sheet with parchment paper, set aside. In a mixing bowl beat the shortening, butter, sugar, zest, and egg together until they all come together. Beat in the egg, ginger, baking powder, and flour. If the dough becomes too thick to beat, use a wooden spoon or your hands to incorporate the flour. Lastly, pour the cream over the dough and continue to beat or incorporate with your hands. Once the dough has come together, clean a workspace on your counter and dust with flour. Transfer the dough to your workspace. Knead the dough into the flour just until it is soft and smooth to the touch. Using a rolling pin, roll out the dough only until it is about an inch thick. Cut the dough into 12 even pieces or use a biscuit cutter if you prefer uniform pieces. Place on the baking sheet and bake for 18-20 minutes, or until lightly brown. Remove from the oven and let rest for 5 minutes. Serve warm with orange butter.