

# Old Havana Trio

## Mojo Pork

- 1 ½ lb. pork loin
- 2 tbsp. dry rub (cumin, paprika, garlic, oregano, basil, thyme, chili)
- S&P TT
- 2 tbsp. oil
- 6 cloves garlic, smashed
- 2 scallion whites, diced
- ¼ rib celery, minced
- ¼ carrot, minced
- 1 sweet pepper, diced
- 4-6 oz. water
- 1 lime, juice & zest
- 1 orange, juice & zest

1. Season pork with dry rub and S&P, coat well and set aside while preparing all vegetables.
2. In a heavy-bottom pot, heat 1 tbsp. oil. Then add meat and brown on medium-low heat.
3. Move meat to the sides of the pot, add vegetables and sweat on medium heat for 2 minutes.
4. Deglaze with water, add juices and zests.
5. Bring to a boil, reduce heat to a simmer and continue braise, covered for approx. 25 minutes.
6. Remove pork from the pot to rest. Adjust seasoning of sauce.
7. Slice pork, place over rice and beans, avocado salad and top with sauce.

## Arroz con Frijoles

- 2 scallion greens, diced
- 1 clove garlic, smashed
- 2 sun dried tomatoes, diced
- 2 oz. pitted olives, whole
- 1 bay leaf
- 1 sprig thyme
- 1 cup long grain rice
- ½ cup black beans with liquid
- 1 ½ cups chicken broth
- 1 tsp oil
- S&P TT

1. Combine all ingredients in a heavy bottom pot.
2. Bring to a boil, **stir once**, reduce to a simmer.
3. Cover and cook for 15- 20 minutes until 95% of the liquid is absorbed.
4. **DO NOT STIR DURING COOKING PROCESS.**
5. Turn heat off and leave covered until remaining liquid is absorbed.
6. **Remove bay leaf and thyme.** Fluff and serve.

## Ensalada de Aguacate

- 1-2 avocado, diced
- 1-2 sprigs cilantro, chopped
- ¼ English cucumber, diced
- 1 small shallot, diced
- 4 grape tomatoes, halved
- 4 oz. fresh cheese, diced
- 1 tbsp. oil
- 2 tbsp. vinegar
- S&P TT
- *Sriracha, optional*

1. Combine all, gently toss/stir. Adjust seasoning with S&P.

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