

Homemade Mojo Criollo Marinade

March 23rd, 2026

Prep Time: 00:15

Cook Time: 00:00

Mojo Criollo marinade is a traditional Latino Creole Sauce that works well with chicken, pork, or any white fish. Due to the high acidity of the Naranja Agria, be careful not to over-marinade. 1 hour to 6 hours marination time should be sufficient for any meat. This recipe makes about 1 Cup of Mojo Criollo

Ingredients:

1/2 Cup Bitter Orange (Naranja Agria) Juice or Orange Juice

2 Limes, juiced (1/4 Cup or 2 fluid ounces)

1/4 Cup Soy Sauce

2 Tablespoons Worcestershire Sauce

6 Garlic Cloves, finely minced

3 Bay Leaves

1 Teaspoon Liquid Smoke (optional)

Directions:

In a small bowl, add all of the ingredients and mix well.

The ingredients will tend to settle, so whisk together again before using.

Store refrigerated up to 3 weeks.