

Easy Shredded Chicken

- 1 Fully cooked rotisserie chicken
16 ounces **Old Havana Sofrito Cooking Sauce**
(for a more savory flavor)
OR **Old Havana Chili Cubano** (for a
slightly spicy/zesty flavor)
Salt and Pepper to taste

To assemble

Flour/corn tortillas, or sandwich buns
Shredded cheese
Hot sauce (optional)
Black Bean & Feta Salad (recipe below)

1. Pull chicken off bones and shred or pull apart into bite-sized pieces. Place in a medium bowl. Discard bones and fatty skin.
2. Add *Old Havana Sofrito* or *Chili Cubano* to chicken and stir to coat. Heat in microwave or in non-stick skillet over medium heat until heated through, about 5 to 7 minutes, or place in slow cooker on high setting for 1½ to 2 hours.
3. Serve on tortillas or buns with shredded cheese, hot sauce and **Black Bean and Feta Salad**. (recipe below)

Serves 4 to 6.

Black Bean and Feta Salad

- 1 (15 oz) can **Old Havana Black Beans**
drained, NOT rinsed
2 tablespoons Extra virgin olive oil
2 tablespoons Aged balsamic vinegar
2 Green onion, chopped
½ cup Tomatoes, diced
½ cup Yellow or orange peppers, diced
½ cup (about 2 ounces) Feta cheese, diced
¼ teaspoon Pepper
¼ teaspoon Salt

1. Drain *Old Havana Black Beans*. (do not rinse.) Place beans in a medium size bowl with olive oil, vinegar, green onion, tomatoes and peppers. Mix thoroughly to coat.
2. Add feta and very gently mix being careful not to break up feta.
3. Season to taste.
4. Serve with tacos or tortilla chips or as a side salad.

Makes 3 cups.

Sweet and Zesty Pulled Pork

- 4.5 pounds Pork shoulder (also called Boston butt)
16 ounces **Old Havana Chili Cubano**
½ cup Cider vinegar
⅓ cup Worcestershire sauce
½ cup Dark brown sugar
Salt, cayenne pepper to taste

1. Preheat oven to 325°F or turn slow cooker to low setting. Cut pork into large chunks, approximately 2 x 4 in.
2. Mix *Chili Cubano*, vinegar, Worcestershire and brown sugar in large oven-safe pot or slow cooker and stir well to dissolve sugar. Add pork chunks and stir to thoroughly coat.
3. In oven: place covered pot in oven and roast 4 to 5 hours or until pork is tender.
In slow cooker: cover and cook on low setting 8 to 9 hours or until pork is tender.
4. Remove pork from cooking vessel and place in shallow pan. Allow to cool for five minutes. Using two forks pull pork apart into bite-sized chunks. Discard fat and bones. Skim fat off liquid and discard. For a thicker, more highly flavored sauce, reduce liquid in a separate saucepan over medium-high heat.
5. Combine pork with liquid, stir well to coat. Season to taste with salt and cayenne pepper (optional).

Serves 6 to 8.

Serving Suggestions

- As sandwiches: place pork with sauce on bottom bun. Top with coleslaw (optional) and top bun.
- For a classic Southern style meal: serve with sides of cornbread, watermelon slices and collard greens.
- For pork nachos: place shredded pork on tortilla chips, top with shredded cheese, heat to melt cheese.
- Serve in crispy or soft tortillas for Latin fusion tacos!

Questions or Comments?

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Huevos Cubanos (per 1-egg serving)

- ½ cup **Old Havana Sofrito Cooking Sauce**
(for a more savory flavor)
OR **Old Havana Chili Cubano** (for a
slightly spicy/zesty flavor)
¼ cup Water
1 Egg

1. Mix *Old Havana Sofrito* or *Chili Cubano* and water in a non-stick skillet. Warm over medium heat until bubbling. (Can be doubled or tripled.)
2. Make a well in the seasoning mixture. Break egg into the well. Cover, cook 3 to 5 minutes until white is set and yolk cooked to desired doneness.
3. Serve with tortillas, chips or toasted bread.

Mojo Grilled Meat, Poultry, Fish...

See recipe on bottle of Old Havana Mojo Marinade

Spanish Rice (Arroz Amarillo)

See recipe on jar of Old Havana Sofrito Sauce

Cuban Roast Pork (Lechón-style)

See recipe on bottle of Old Havana Mojo Marinade

Shredded Beef (Ropa Vieja)

See recipe at www.oldhavanafoods.com/recipes

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Spanish Yellow Rice & Chicken (*Arroz con Pollo*)

6 pieces	Bone-in, skin-on chicken (about 2½ lbs bone-in, or 1½ lbs boneless)
¼ teaspoon	Pepper
2 teaspoons	Extra virgin olive oil
16 ounces	Old Havana Sofrito Cooking Sauce
1 cup	Chicken broth
12 ounces	Beer (or substitute chicken broth) split into 8 oz and 4 oz portions
3 tablespoons	Lime juice
8 ounces	Canned small sweet peas (petit pois) drained, reserve peas and liquid
1½ cups	Long grain white rice (jasmine or basmati recommended)

Optional Garnish

4 ounces	Roasted red pepper (pimento) strips
8 to 10	Freshly steamed asparagus

- Season both sides of chicken with pepper. Heat large pot over medium-high heat. Add olive oil and swirl to coat pan. Add half of chicken, skin side down and brown 7 minutes, turning after 4 minutes. Remove browned pieces, repeat with remaining chicken.
- Return all chicken to pot. Add *Old Havana Sofrito*, stir well to coat chicken with sauce. Reduce heat to medium-low. Simmer 5 minutes, stirring often.
- Add chicken broth, 8 oz beer (or broth), lime juice, liquid from peas and rice, stir well. Bring to a simmer.
- Reduce heat to lowest setting; cover pot and simmer 20 minutes, stirring every 5 minutes.
- Remove pot from heat. Add remaining 4 ounces beer (or broth) and drained peas. Stir well, cover pot, let stand 10 minutes. Season with salt and pepper.
- Optional* - Serve topped with roasted red pepper strips and freshly steamed asparagus if desired.

Serves 4 to 6.

For a Creole Jambalaya or Spanish Paella

Follow recipe as above with these changes:

- Use only 1 pound of chicken (approx. 3 pieces.)
- Follow all steps above except during the last 5 minutes of cooking in Step 4 add 8 ounces peeled and deveined shrimp and 8 ounces sliced, smoked sausage (Andouille is traditional for Jambalaya) or sliced, dry-cured Spanish chorizo for Spanish Paella (Mexican chorizo is not recommended.)

Beef Short Ribs Braised with Wine

¼ teaspoon	Pepper
3½ pounds	Boneless beef short ribs (or tri-tip) - use 4½ pounds if bone-in
2 teaspoons	Extra virgin olive oil
½ cup	Beef broth
1½ cups	Dry red wine (or use broth)
16 ounces	Old Havana Sofrito Cooking Sauce
½ teaspoon	Thyme leaves (1½ teaspoons if fresh)
3 large	Carrots, cut into chunks (or 1 pound baby carrots)
To taste	Salt

- Preheat oven to 325°F.
- Heat a heavy oven and stovetop safe pan over high heat. Season ribs with pepper on all sides.
- Add 1 teaspoon oil to pan, swirl to coat bottom. Brown half the ribs, turning often to brown all sides, a total of 8 to 10 minutes. Remove ribs from pan, set aside. Repeat with remaining ribs.
- Add beef broth and wine to pot. Bring to a boil, using spatula to scrape off any brown bits in pan.
- Add *Old Havana Sofrito*, thyme, carrots, browned ribs and stir well to coat.
- Cover. Roast for 4½ hours or until beef is tender.
- Remove from oven. Place ribs and carrots in a serving dish, cover with foil to keep warm.
- Spoon fat off liquid in pot and discard. Simmer cooking liquid over high heat for about 10 minutes to reduce and thicken. Season to taste with salt and pepper. Pour sauce over beef and carrots.
- Serve over egg noodles, rice or mashed potatoes.

Serves 4.

Alternate Slow Cooker Method

- Set slow cooker to low heat.
- Follow steps 2 to 4 as above except do not turn on oven. Place browned ribs in slow cooker vessel.
- Pour broth and wine mixture from pot over the ribs in slow cooker. Add *Old Havana Sofrito*, thyme and carrots. Stir well to coat ribs.
- Cover and cook on low setting 8 to 10 hours or until beef is tender.
- Pour liquids out of slow cooker vessel into stovetop safe pan. Continue Steps 8 through 9 as above.

Note: Recipe can be doubled.

Shrimp Creole (*Camarones Enchilados*)

16 ounces	Old Havana Chili Cubano
¼ cup	Ketchup
½ teaspoon	Tabasco® or other hot sauce
1 teaspoon	Worcestershire sauce
¼ teaspoon	Cayenne pepper
1 pound	Raw shrimp, peeled and deveined
1 tablespoon	Fresh parsley, chopped (optional)
3 cups	Cooked rice

- Combine *Old Havana Chili Cubano*, ketchup, hot sauce, Worcestershire sauce and cayenne pepper in a medium stockpot over medium heat.
- Meanwhile, check that all veins and shells have been removed from the shrimp.
- When sauce begins simmering, add shrimp and cook for 5 to 7 minutes until shrimp are cooked through, stirring occasionally.
- Remove from heat, add parsley if using. Stir to combine. Serve over cooked rice.

Serves 3 to 4.

Cuban Sloppy Joes (*Picadillo*)

1 pound	Lean ground beef, pork or turkey
16 ounces	Old Havana Sofrito Cooking Sauce (for a more savory flavor)
	OR Old Havana Chili Cubano (for a slightly spicy/zesty flavor)
¼ cup	Pimento stuffed olives, chopped
¼ cup	Seedless raisins
2 tablespoons	Medium-dry sherry (optional)
6	Sandwich buns

- Brown meat in non-stick skillet over medium heat until no longer pink, breaking into small chunks.
- Add *Old Havana Sofrito* or *Chili Cubano*, olives, raisins and sherry (if using), stir to combine and reduce heat to medium-low. Cover, simmer 10 minutes, stirring occasionally.
- Toast buns if desired. Fill with sloppy joe/picadillo.

Serves 4 to 6.

Traditional Cuban Picadillo Serving Suggestion

Serve *picadillo* over cooked white rice with fried eggs and sautéed ripe plantains (*platanos maduros*) for a traditional school day lunch called *niño pa' la escuela* - "send the boy back to school."