

# ***PIPIÁN ROJO de ALMENDRAS***

(Red Pipián Salsa with Almonds)

Betsy Martin S/V Equinox

## ***Ingredients***

6 chiles güajillo or 3 chiles anchos seeded, deveined and torn into chunks (**NOTE:** any time güajillo chiles are used they must be ground and strained to remove the skins, as the skins have an unpleasant feel on the tongue)

1 thick slice onion

3 garlic cloves

$\frac{1}{2}$  tsp cumin

$\frac{1}{2}$  tsp paprika

3 TBS sesame seeds toasted and ground

$\frac{1}{4}$  C almonds toasted and ground (may be ground with sesame seeds)

$\frac{3}{4}$  C pepitas ground

2 to 3 C chicken [stock](#)

Salt to taste

1 TBS lard

## ***Directions***

1. Toast seeds (sesame, pepitas) and almonds until they release their aroma or just brown, do not burn.
2. Prepare dry chile by cleaning (brush off with dry brush or cloth, never wash in water) and tearing into pieces
3. In a pan with a little lard, sauté onion and garlic until translucent
4. Add chiles being careful not to burn, stop when you smell the chile and then add the spices it is better to under sauté then over cook.
5. Add the chicken stock cover and let boil
6. Grind the sesame seeds and almonds together, set aside
7. Grind the pepitas and set aside
8. Put the sautéed chiles, onion and garlic into a blender and puree. Take care when blending hot liquids, Cover the top of the blender with a cloth.
9. Strain back into the pot, add almond and sesame powder.
10. Bring to a boil, thin with more liquid if needed, if you do, make sure the sauce becomes hot again, then add the pepita powder
11. Stir and remove from heat.

## **Taste**

Sweetness from the almonds and the güajillo chile.