

# PIPIÁN ROJO con ANCHO o MULATO

(Red Pipián Salsa with Ancho or Mulato Chiles)

Betsy Martin S/V Equinox

## Ingredients

3 chiles anchos toasted or 3 mulatos soaked and seeded  
1 dry tortilla (1 day dried, fried until brown color and crispy)  
2 garlic cloves  
1 slice onion (1/4 a med. Size onion)  
6 cloves  
8 pepper corns  
 $\frac{1}{4}$  C sesame seeds toasted and ground  
 $\frac{3}{4}$  C pepitas seeds ground  
2 to 3 C chicken [stock](#) (you may use up to 6 C)  
Salt to taste  
1 tsp pork lard

## Directions

1. Prepare chiles, [toast](#), soak 30 mins., remove stem and seed (discard seeds and stem)
2. Toast sesame seeds, pepitas and spices, careful not to burn, you will know that they are ready when you hear them pop.
3. Fry tortilla (cut in  $\frac{1}{4}$  ) till light brown and crispy, remove and dry.
4. Separately grind to a fine consistency the fried tortilla, pepitas, and spices.
5. Blend chile, onion, garlic with 2 C chicken stock until a fine puree.
6. Strain puree and put into a pot which has 1 tsp lard already hot
7. Boil, add the ground tortilla stir, then add in and stir the pepper and cloves, next add the ground sesame seeds.
8. You will need to continue to add chicken stock as you add these thickening ingredients. Cook 5 to 10 minutes
9. Add the pepitas to the pot and stir in well. Check thickness adding liquid if needed, remove from heat.

## Taste

You can taste the cloves; they become a little stronger in flavor as it cools. The sauce also thickens as it cools.