

# ***PIPIÁN VERDE***

Betsy Martin S/V Equinox

## ***Ingredients***

1 slice onion  
2 garlic cloves  
8 lettuce leaves (Romaine is good)  
Bunch of Cilantro  
2 tortillas fried  
20 almonds toasted and ground  
8 pepper corns toasted and ground  
3 cloves toasted and ground  
 $\frac{1}{2}$  tsp cumin seeds toasted and ground  
 $\frac{3}{4}$  C pepitas ground  
1 TBS lard  
1 to 2 C chicken [stock](#)  
Salt to taste  
**OPTIONAL** 2 jalapeños or 1 serrano

## ***Directions***

1. Cut tortilla into  $\frac{1}{4}$  s and fry until golden brown.
2. Individually toast until they become aromatic or just begin to brown, and then grind fine:
  - a. Almonds,
  - b. Pepper corns with cloves and cumin,
  - c. pepitas
3. Blend onion, garlic, tomatillos, chile, cilantro and lettuce with 2 C stock blend this finer than red slasa since, **GREEN SALSA IS NEVER STRAINED.**
4. Heat pan with lard, pour the blender ingredients into pan, and cook 10 mins. with salt.
5. Add ground almonds, pepper corns, cloves, and cumin and cook for 5 mins. Stir.
6. Add pepita powder, stir, and check for thickness; if too thick add more liquid.
7. Remove from heat.

## **Taste**

Mild, strong green salsa flavor. Would be good to add vegetables like potato, zucchini and cactus. Great in chicken enchiladas. You could also add chilacayote which is a round green, zucchini like squash.