



Recipes

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Chicken Pipián

Serves 12

Ingredients:

- 3 lbs. Whole Chicken Fryer Cut-up
- 4 Ancho Chiles
- 1.25 oz. (1/4 cup) Lard or Shortening
- 16 oz. (4 cups) Roasted Pumpkin Seeds (Pepitas)
- 9 oz. (2 2/3 cups) Sliced White Onion
- 1 oz. (3 Tbsp.) Minced Garlic
- 2 Serrano Chiles
- 1/2 tsp. Peppercorns
- 1/2 tsp. Allspice Berries
- 1/4 inch piece Cinnamon Stick
- 4 Cloves
- 1/2 tsp. Chopped Fresh Thyme
- 1 12" Mission Flour Tortilla, torn into pieces
- 3 oz. (2/3 cup) Blanched Peanuts
- 24 oz. (3 cups) Reduced Sodium Chicken Broth
- 1 tsp. Granulated Salt
- 0.5 oz. (1 tsp.) Salt
- 0 Sliced White Onions and Pepitas for garnish
- 0 Mission Corn Tortillas

Directions:

1. In a large heavy pot, place chicken and cover with water and salted water. Cook over a high flame and cook until chicken is very tender. Drain and set aside.
2. Remove stems and seeds from Ancho chiles and place in a saucepan and cover with water. Cook over a medium high flame for 15 minutes or until very soft, set aside. In a separate frying pan melt half of the lard over medium high heat. Sauté the next 11 ingredients. Continue sautéing until ingredients are very tender and fragrant. Transfer to a blender (may be done in batches) and add chiles and 1 cup chicken broth. Puree to a very smooth consistency. Additional chicken broth may be added to adjust thickness and facilitate blending.
3. To finish the sauce, heat the remaining lard in a large pot over medium heat. Add the blended sauce and sauté for 3 minutes and stir. Add more chicken if desired to thin out, season with sugar and salt.
4. To serve, cover the chicken with a generous amount of Pipián sauce. Garnish with sliced white onions and pepitas. Serve with warm corn tortillas.