



Recipes

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Duck with Pipián Rojo (Red Pumpkin Seed Sauce)

Serves 12

Ingredients:

3 Tbsp. Vegetable Shortening

4 lbs. Duck Breast

Kosher Salt and Pepper to taste

Mission® 6" White Corn Tortilla (10620)

1 batch Pipián Rojo (Red Pumpkin Seed Sauce) (see
Related Recipe)

Directions:

1. Heat lard in a large pot over medium high heat. Pat duck dry with paper towels. Season with salt and pepper. Place in pot and fry skin side down without turning for 15-18 minutes or until well browned. Set aside.

2. Heat two tablespoons lard in a large pot over medium heat. Pour sauce into pot and heat throughout. Add more broth if necessary to thin out the sauce. Season with sugar and salt, continue cooking for 40 more minutes or until chile flavor mellows.

3. To serve, slice the duck breast and cover with Pipián Rojo Sauce. Sprinkle with sesame seeds and serve with warm Mission® White Corn Tortillas, three per serving.



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Pipián Rojo Sauce

Serves 1

Ingredients:

- 10 Mulato Chiles
- 2 Tbsp. Vegetable Oil
- 1 cup Chopped Onion
- 4 cloves Chopped Garlic
- 1 cup Pepitas (Raw Pumpkin Seeds)
- 1 tsp. Peppercorns
- 3/4 tsp. Ground Allspice
- 1 stick Cinnamon (2")
- 6 Cloves
- 1/2 tsp. Dried Thyme
- 2 slices White Bread , crust removed, diced
- 3/4 cup Roasted Peanuts
- 2 tsp. Chipotle Chiles in Adobo Sauce
- 3 cups Chicken Stock
- 1 tsp. Sugar
- 1 tsp. Salt
- 4 Tbsp. Sesame Seeds

Directions:

1. Seed and stem the chiles. Slice in half. Heat oil in large sauté pan and quickly fry a few of the chile pieces until aromatic. Transfer to a bowl and cover with very hot water. Continue with remaining chiles. In the same pan, sauté onions and garlic until softened. Transfer to a large bowl.
2. Heat another skillet over medium heat. Add pumpkin seeds to skillet and toast the seeds. Stir constantly while the seeds toast and pop. Transfer to bowl with onions.
3. Grind the next five ingredients in a spice grinder. Toss with onion and pepita mixture. To the same bowl add the bread, peanuts, hydrated chiles and chipotle. Stir in the stock. Transfer to a blender and blend until smooth, adding more broth if necessary. Strain through a sieve.