



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.