

Mole Verde



Yield:

6

AMT	UNIT	INGREDIENTS	PROCEDURES
3	tbspoon	roasted pumpkin seeds	blend the pumpkin and sesame seeds with 1/2 cup of water.
4	tbspoon	roasted sesame seeds	
2	cup	water	In a hot cacerole put the lard and the blended seeds for two minutes.
1	tbspoon	lard	
2	piece	garlic cloves	blend the garlic, tomatillo, serrano pepper, clove, pimienta, and the fresh herbs, cilanteo epazote, parsley and hoja santa, add the mix to the cacerole. Sear the ribs or tenderloin and add it to the sauce and cook for 20 minutes, keep stiring to prevent burning, add salt for seasoning.
5	piece	tomatillo	
1	piece	seeded serrano pepper	
2	piece	clove	
6	piece	pimienta gorda	
2	tbspoon	epazote	
1	cup	parsley	
1/2.	cup	cilantro	
2	piece	hoja santa	
		salt	
		pork ribs or pork tenderloin	

You can also use chicken or turkey to this recipe.

