

INGREDIENTS

- 2 guajillo peppers seeded
- 2 ancho peppers seeded
- 1 chipotle or morita pepper
- 1/4 onion
- 3 cloves of garlic
- 2 roma tomatoes
- 1/2 cup pumpkin seeds
- 1/3 cup sesame seeds
- 4 pieces cloves
- 4 pieces allspice
- 1/4 piece cinammon stick
- 1tbspoon dry oregano
- 1 tbspoon thyme
- salt
- 1 pound pork butt, cubes.
- 1/3 cup canola oil
- 1 cup of water

INSTRUCTIONS

1. Preheat the oil in a casserole and add the chiles, tomatoes, onion and garlic.
2. In a pan put the spices and the seeds, low heat for about 2 minutes.
3. Blend everything with the cup of water and reserve.
4. Sear the pork in the same casserole with some oil, season with salt and pepper and add the blended sauce.
5. Cover and slow cook for 1 hour, stir every 10 minutes. Let the stew rest for at least 1 hour, check seasoning and serve with corn tortillas.



Pipian Rojo with Pork



4-5 servings



80 minutes

Pipianes are a family of stews where the common ingredient are the pumpkin seeds, they are similar to Moles and it is a traditional recipe in different regions of México.

NOTES

-