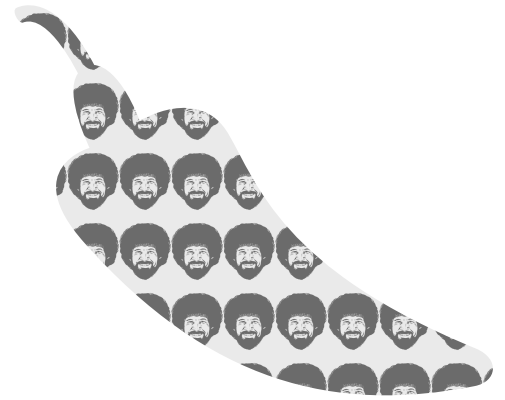


Pipián Verde

3 oz roasted mushroom juice or vegetable stock
½ cup raw pepitas
¼ lb tomatillos, quartered
2 oz outer leaf lettuce, or any leafy green
2 Tbsp chopped shallots
1 bunch cilantro, stems and all
2 cloves garlic
¼ jalapeño, or more to taste
1 tsp salt
½ cup melted butter



1. In blender, thoroughly combine all ingredients minus butter.
2. Heat butter in heavy saucepan. Add pureed ingredients all at once and whisk to emulsify.
3. Reduce heat and simmer, stirring often, for 5 minutes.