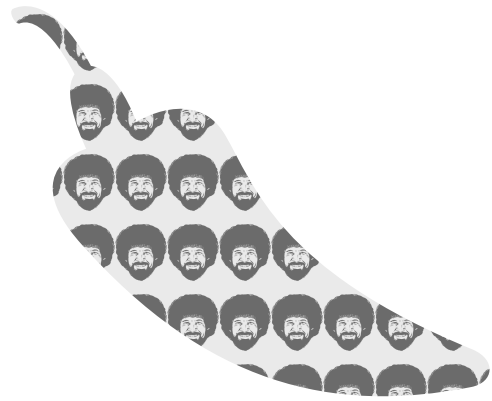


## Dipián Verde



12 oz chicken stock

2 cups raw pepitas

1 lb tomatillos, quartered

8 oz outer leaf lettuce, or other less than desirable greens

8 oz shallots, chopped

4 oz cilantro

2 oz garlic

1 jalapeno, quartered

1 Tbsp salt

2 cups seasoned duck fat (post confit)

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