

## MOLE VERDE

1 Tablespoon ground nutmeg  
½ of a star anise  
2 whole cloves  
2 whole blk peppercorns  
1 teaspoon ground cumin  
3 pounds tomatillos  
1 ounce fresh parsley  
1 ounce fresh epazote  
2 Tablespoons fresh oregano  
1 Tablespoon chopped garlic  
½ teaspoon ginger  
½ cup yellow onions, chopped  
2 Tablespoons pepitas  
1 ounce fresh serrano, minced  
Salt and pepper to taste  
1/3 cup masa  
¼ cup vegetable oil  
2 cups chicken stock

Lightly toast nutmeg, star anise, cloves, peppercorns and cumin, set aside. Char tomatillos on grill and set aside. Heat oil in large pot. Add parsley, oregano and epazote and wilt. Add onion, garlic, ginger, serrano and pepitas and sweat. Add tomatillos, simmer 5 minutes. Add toasted dry spices, mix in. Add chicken stock and masa, simmer 10 minutes. Place mole in blender and blend until smooth. Add salt and pepper to taste.