

Mole Sauce with Epazote

This is a simple version of a common sauce from the greater Tlaxaca area of Central Mexico.

6 ripe red tomatoes
6-8 jalapenos, seeds and stems removed
3 cloves of garlic, peeled and crushed
1 c. finely chopped onions
1 t. dried oregano
1 t. ground cumin
¼ tsp. ground cinnamon
1 ounce dark, unsweetened chocolate, chopped
2 T. corn oil
¼ c. epazote

Roast tomatoes in a 400-degree oven until the skins are tender and dark. Let them cool and cut them into quarters. Dice peppers and purée tomatoes and peppers in a blender.

In 2 Tbsp. of corn oil, fry onions, garlic, oregano, cumin and cinnamon in a stockpot till cooked clear. Mix in puréed tomato, chili mix and epazote and chocolate. Let the sauce simmer for more than five minutes or until thick, with the consistency of a hearty soup.

This mole can be used with baked chicken or the more traditional turkey, and it can be thinned with condensed canned stock. Side dishes should include sweet potato and avocado salad.

Scrambled Eggs with Epazote and Poblanos

<http://www.herbivoracious.com/>, via CSA member Nick

2 eggs
1 T. chopped epazote
roasted poblano or other non-spicy peppers

Scramble eggs with epazote and peppers.

Wild Guacamole

From Wildman Steve Brill, <http://www.wildmanstevebrill.com/>

2 ripe avocados
juice of half a lemon or lime
2 cloves garlic, chopped

½ T. fresh epazote, finely chopped

½ t. salt

1 t. hot pepper sauce

½ t. ground cumin

½ t. black pepper

Mash avocado with the other ingredients.