

HISTORY AT HOME

#TXHistoryAtHome

Texas Revolution

MAKE YOUR OWN GREEN MOLE

1 cup shelled pumpkin seeds

2 tablespoons cumin seeds

1 tablespoon canola oil

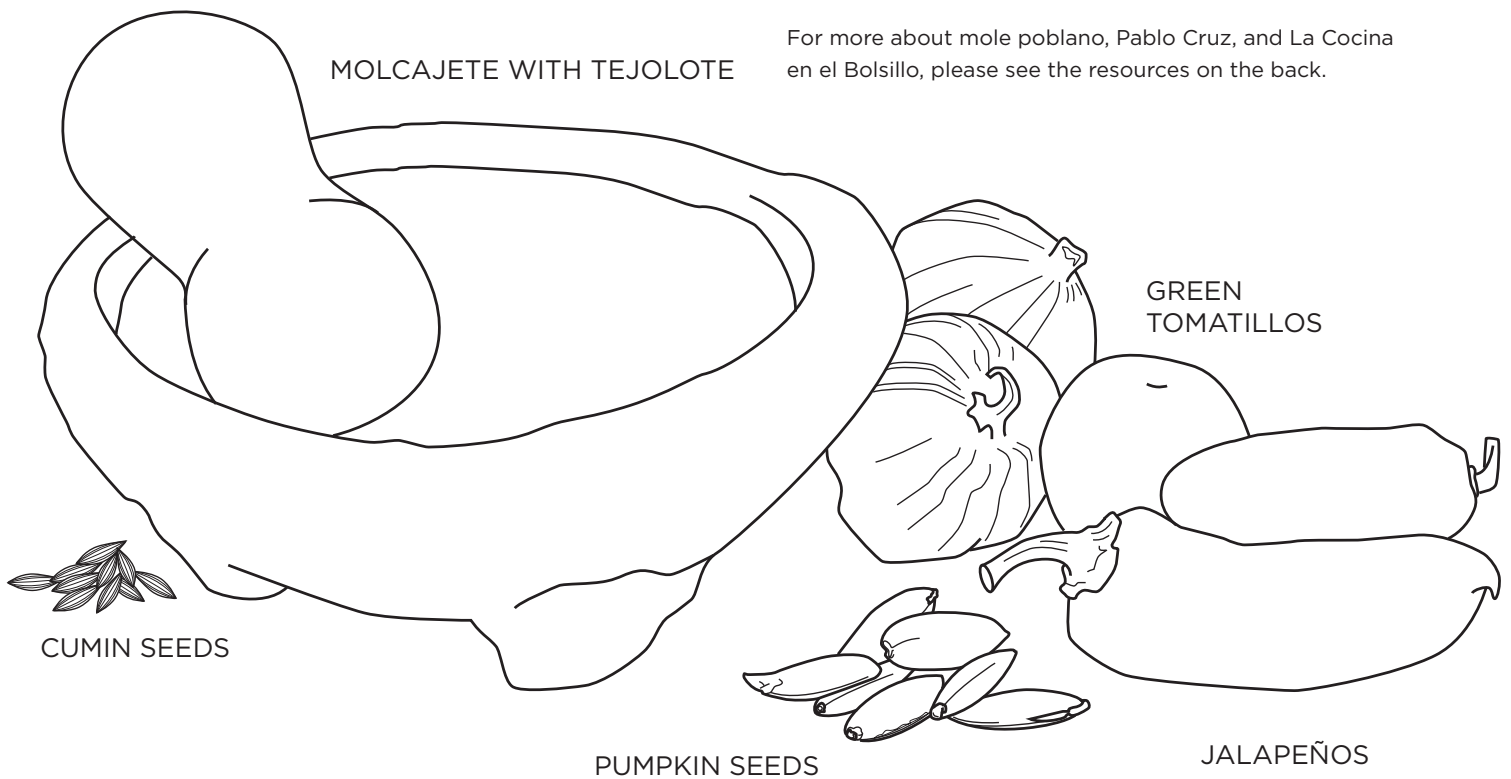
10 tomatillos, husked and halved

5-10 jalapeño or poblano peppers

1. Chop and roast tomatillo and peppers. Remove skins from tomatillos. Grind both with a molecajete.
2. Fry cumin and pumpkin seeds in canola oil, let cool, and grind with a molcajete.
3. Place ground tomatillos, peppers, and cumin and pumpkin seeds in a large pot. Add broth and simmer for 15 minutes.

You can add cooked turkey, chicken, or pork jowl.

For more about mole poblano, Pablo Cruz, and La Cocina en el Bolsillo, please see the resources on the back.



**CASA
NAVARRO**

— STATE HISTORIC SITE —

San Antonio, Texas

TEXAS
HISTORICAL
COMMISSION 
REAL PLACES TELLING REAL STORIES

thc.texas.gov

Mole Navarro en la Cocina: <https://lacocinahistorica.wordpress.com/2014/12/01/mole-navarro-en-la-cocina/>

Pablo Cruz: A Laredito Bookseller: <https://lacocinahistorica.wordpress.com/2015/01/26/pablo-cruz-a-laredito-bookseller/>

La Cocina en el Bolsillo: A Turn-of-the-Century Pocket Cookbook Series: <https://lacocinahistorica.wordpress.com/2014/06/09/la-cocina-en-el-bolsillo-a-turn-of-the-century-pocket-cookbook-series/>