



Epazote

Epazote is used to season black beans and has a lemony aftertaste in authentic salsas. Raw, epazote has a medicinal pungency similar to a strong licorice flavor. Epazote is traditionally used with black beans for flavor and its anti-flatulent properties. It is also used to flavor other traditional Mexican dishes such as quesadillas, soups, mole de olla, tamales, eggs and potatoes.