

Mole Sauce

4 c	Chicken Stock		
6 ea	Ancho Chilies		
3 ea	Tomatoes		
2 ea	Tomatillos		
1 ea	Garlic Clove		
¼ c	Diced Onion		
1 ea	Corn Tortilla		
½ oz	French Bread		
1 Tbs	Raisins	½ ea	Cinnamon Stick
¼ tsp	Cumin Seeds	2 ea	Whole Cloves
4 ea	Whole Allspice	1 tsp.....	Sugar
1 tsp	Salt	1 oz.....	Mexican Chocolate
2 Tbs	Slivered Almonds	1 tsp.....	Raw Pumpkin Seeds
2 Tbs	Salted Dry-Roasted Peanuts		



1. Heat chicken stock in a large pot.
2. Remove seeds and stems from chilies and cut in half.
3. Toast in a heavy skillet until blistered then drop in the stock.
4. Add 2 Tbs of oil to the skillet and cook the tomatoes and tomatillos turning until brown then add to the stock.
5. Cook the garlic and onion until caramelized and add to the stock.
6. Fry the tortilla and bread in the skillet until crisp then add to stock.
7. Add the cinnamon and raisins to the stock.
8. Cook uncovered until chilies are soft then remove from heat.
9. In a dry skillet, toast the almonds and place in a bowl with the peanuts.
10. Toast the pumpkin seeds in the skillet until they start to pop then add to the peanuts and almonds.
11. Toast the cumin then add to the nuts/seeds.
12. Grind the nuts/seeds to a powder with the cloves and allspice.
13. Add in the nut/seed mixture, sugar, and salt to the stock mixture and puree.
14. Bring to a boil while stirring then reduce heat and simmer on low for about 30 minutes while continuing to stir.
15. Add the chocolate and cook until melted.
16. Continue cooking for another 15 minutes while stirring then adjust the seasoning.

This traditional Mexican sauce is yummy but involves a lot of work. It is best with chicken or pork but is light enough for some grilled fish and shrimp. I am showing it with pork enchiladas but you can serve it over some grilled chicken just as well.

Be creative, have fun and enjoy!!!