

From the kitchen of David and Jennifer Deaven



- A: 2 guajillo chiles
- 3 ancho chiles
- 1 pasilla chile
- 1-2 arbol chiles
- 1 C bread, pieces of rolls, tortilla, etc.
- B: 1 chipotle chile in adobo
- 2C chicken broth, hot
- C: 2T oil
- 1 onion, sliced thin
- 5c garlic, sliced thin
- 1T cumin seed, coarsely ground
- 1T sesame seed
- 1T thyme
- 1T paprika, smoked
- 1t cinnamon
- 1/4t cloves, ground
- 1/4t allspice, or 1 allspice berry
- D: 2 tomatillos

Sauce/Mole

Sauce/Mole

- 5 tomatillos
 - E: 2T peanut butter
 - 2T piloncillo or brown sugar
 - 2oz chocolate, unsweetened or semi-sweet
 - 1t salt, to taste
 - 1/4C chicken stock, or as needed
1. Roast (A) in iron skillet, place in blender. Add (B) to blender.
 2. Place (C) in skillet and saute until onions are translucent. Add to blender.
 3. Cut (D) into halves and/or quarters and blacken in pan. Add to blender.
 4. Blend until smooth, and transfer back to skillet. Add (E) and simmer, stirring occasionally until reduced to thick sauce, about 15 minutes.
- Servings: 8

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