

Sauce/Mole

Servings: 8

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From the kitchen of David and Jennifer Deaven

Sauce/Mole

- 1/4t allspice, or 4 allspice berries
 - 1 stick cinnamon
 - E: 1C chicken stock
 - F: 2T peanut butter
 - 1T sugar
 - 1oz chocolate, unsweetened or semi-sweet
 - 1t salt, to taste
1. Place (A) in blender after toasting the chiles in an iron pan.
 2. Toast (B) in pan, transfer to blender.
 3. Cut (C) into halves and/or quarters and blacken in pan. Transfer to blender.
 4. Place (D) in pan and cook until onions are translucent. Remove and reserve cinnamon stick (and allspice berries if used) and transfer to blender.
 5. Add (E) to blender, blend until smooth, and transfer to heavy pot. Add (F), reserved cinnamon stick, and simmer until reduced, about 15 minutes.

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Sauce/Mole

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



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