



RESTAURANT & TEQUILA BAR

MOLE POBLANO CON POLLO "CHICKEN MOLE"

Serves 4 to 6

INGREDIENTS

8oz Molatos Chilies	1 Cup Toasted Almonds
12oz Pasllas Chile	1 Cup Roasted Peanuts
12oz Ancho Chile	1/2 Cup Sesame Seeds
5 Cloves of Garlic	14 to 16 Roma Tomatoes Chopped
3 to 4 White Onions Quatered	20 Tomatillas Chopped
2 Cups of Pork Lard or Butter	2 TBL Spoon Mexican Chocolate
4 Homemade Corn Tortillas	1 Teaspoon Cumin Seed
<i>(Can be purchased at MoQuila or local Mexican Market)</i>	1 Teaspoon Ground Cloves
2 Cups of Toasted Bread	1 TBL Spoon Cinnamon
2 Cups of Raisins	2 Roasted Chickens <i>(Can be purchased at MoQuila)</i>
2 Ripe Plantains	2 Cups of Chicken Broth
	Salt and Sugar to taste

PREPARATION

Bring the chicken broth and 2 cups of water to a boil, reduce the heat to low and keep warm
Wipe all the chilies with clean damp cloth, split in half, cut lengthwise.
Discard the stems, seeds, and veins.

In a large non stick skillet toast chilies 2 to 3 at a time, until slightly blistered and aromatic (about 10 seconds)
As the chilies become toasted add to the broth
In the same skillet heat 1 TBL Spoon of olive oil, brown onion and garlic.
Add tomatoes and tomatillos cook until browned in a few spots (about 5 to 6 mins)
Add raisins and cinnamon stick
Add mixture to the broth

Stir the mix cook uncovered over low heat until chilies and vegetables are soft about 20 mins remove from heat when finished and let cool
Meanwhile put the roasted peanuts in a med bowl
in a dry skillet toast almonds and pumpkin seeds (about 2 to 3 mins)
add cumin and transfer to a med size bowl and let cool
In a spice grinder pulverize all nuts, seed, cloves and all spice to a powder
transfer 2 to 3 cups of the cooked chilies and vegetables to a blender add 3/4 cup of the broth and puree as smooth as possible pour into a large bowl
Repeat in batches until everything is pureed, stir in salt, sugar and nut mixture, mix well.

In a large heavy deep pot heat 2 TBL Spoons of Olive Oil
Add blended mixture
Bring to a boil, stir and cook 3 to 4 mins
Reduce heat to low and simmer, partially coved for 30 mins stir frequently.
Add chocolate stir until chocolate melts, simmer for 15 mins
Cut up chicken add to mixture simmer till warm
Serve with homeade warn corn tortillas.