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464 Sylvan Ave., Englewood Cliffs, NJ (opening soon!)

Mole (Serves 6)

Mole (mol-AY) is a sauce consisting of various dried chiles combined with sweetening and thickening agents. This provides the tongue palette with a variety of flavors all at once.

- 6 dried pasilla chile peppers
- 6 dried mulatto chile peppers
- 6 dried ancho chile peppers
- 3 dried guajillo chile peppers
- 4 quarts chicken broth
- 1 cup raisins
- 1 cup sesame seeds
- 1 cup blanched almonds
- 2 ripe plantains
- 1/2 Italian bread roll
- 1 cinnamon stick
- 6 garlic cloves
- 3 cloves
- 1 onion, chopped
- 1 cup of brown sugar (optional)
- 1 brick of Mexican table chocolate (i.e. Ibarra)
- 2 cups vegetable oil

Heat vegetable oil to frying temperature. Fry all the ingredients, one by one, until brown. Blend chiles with 1 quart chicken broth. Blend all other ingredients with other quart of broth.

In a large pot, fry chile mix and let simmer for about 20-25 minutes on low heat or until oil rises to the top. Add nut mix and let simmer for another 20 minutes. Season with salt and brown sugar to taste. Sauce could be served over chicken or turkey and sprinkled with toasted sesame seeds.

