



Molé Sauce

Serves 1

Ingredients:

- 6 each Medium Size Tomatillos , husks removed
- 2 each Large Tomatoes
- 2 each Poblano Peppers
- 2 each Dried Ancho Chiles , seeds and stems removed
- 3 each Guajillo Chiles , seeds and stems removed
- 1/4 cup Golden Raisins
- 2 qts. Steaming Hot Water
- 4 Tbsp. Olive Oil
- 2 cups Spanish Onions , peeled and chopped
- 4 cloves Fresh Garlic Cloves, chopped
- 1/2 cup Peanuts , Dry Roasted
- 4 each 6" Pressed Mazina™ Tortillas (08042) , coarsely chopped
- 1/8 tsp. Allspice
- 1/2 tsp. Ground Cinnamon
- 3 1/2 cups Chicken Stock (Custom Culinary)
- 3/4 cup Red Wine
- 1 oz. vol. Apple Cider Vinegar
- 3.15 oz. Mexican Chocolate Cocoa Mix (Abuelita)

Directions:

1. Preheat broiler. Place tomatillos, tomatoes and poblano peppers on half sheet pan.
2. Lightly brush with oil. Place in broiler to blister tomatoes, tomatillos and poblanos. Turn occasionally until peppers are charred and tomatoes are blistered.
3. While tomatoes are in the oven, place dried chiles in a large sauté pan over medium-low heat. Cook lightly on each side to toast. (Color should change just slightly, but not be smoking, if peppers are smoking, they will create a bitter flavor to the sauce)
4. Remove dried peppers from pan and place in a medium size stainless bowl. Add raisins and cover with steaming hot water to rehydrate peppers and raisins. Set aside.
5. Remove tomatoes, tomatillos and peppers from oven. Place poblano peppers in a plastic bag and remove skin and seeds from peppers. Set all ingredients aside.
6. In a medium dutch oven, heat 2 Tbsp. of olive oil over medium heat. Add onions and garlic and sauté until golden brown. Remove garlic and onions from pan and place in a large Vita Mix blender.
7. Drain peppers and raisins from water; discard water.
8. Add tomatoes, tomatillos, hydrated peppers and raisins, poblano peppers, nuts, tortillas and spices to