



Recipes

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Mole Amarillo

Prep Time: 45 Minutes

Cooking Time: 45 Minutes

Serves 1

Ingredients:

10 each Guajillo Chiles , stemmed, seeded, hydrated in hot water

2 each Aji Amarillo chile

1/2 lb. Tomatillo , roasted

1/4 lb. Tomatoes , roasted

4 each Garlic Cloves , peeled, roasted

1 each White Onion , trimmed, roasted

1/2 tsp. Cumin , ground

1/4 tsp. Mexican Cinnamon , ground

1 tsp. Mexican Oregano

1/4 tsp. Allspice , ground

1 tsp. Dry hoja santa

2 Tbsp. Lard

1 qt. Chicken Stock , prepared

1/2 cup Masa harina

As needed Kosher Salt

Directions:

1. In a blender, add chiles, tomatillos, tomatoes, garlic, onion, dry seasonings, and blend until smooth.

2. Strain purée and cook in 2 tbsp. of lard over medium heat until starts to slightly thicken, approx. 3-4 min.

3. Add in chicken stock and masa harina. Whisk until incorporated. Let simmer for 30 min. Taste and season with salt to taste. Hold hot for service.