



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.