

# MOLE CASERO

Betsy Martin SV Equinox

## Ingredients

6 chiles ancho or mulatos	8 pepper corns (black)
3 chiles pasilla	1 cinnamon stick
3 garlic cloves	8 cloves
1 small onion cut in $\frac{1}{4}$ ers	$\frac{1}{2}$ tsp cumin
5 plum tomatoes	2 TBS sesame seeds
1/2 tsp anise	4 to 5 TBS lard
1 piece Mexican chocolate like Ibarra do not use a sweetened chocolate like La Abuela	5 to 6 C chicken stock, do not use the canned stuff. See recipe below or use your favorite stock recipe.
4 TBS peanuts	5 TBS raisins
4 TBS pecans	1 tortilla cut into $\frac{1}{4}$ (stale and hard)
20 Almonds	Salt to taste
1 big plantain (very black) peeled, cut half and then cut into two inch pieces. Do not try to substitute a banana. If you can't find a plantain try using some other ripe fruit such figs, but take care not to over power the Mole.	

## Directions

1. [Roast](#), soak chiles for 30 mins., then remove stem, membrane and seeds RETAIN the water.
2. Roast vegetables, tomatoes, garlic, and onion, ([See directions on roasting](#))
3. In a frying pan toast sesame seeds until they are golden brown. Then toast the pepper corns, cinnamon stick, and cloves together till you smell the cinnamon. Set aside, don't toast the anise.
4. Add lard to frying pan, fry individually as follows:
  - a. Nuts until you can just begin to smell them or until they just begin to brown, but do not burn.
  - b. Raisins until they puff up,
  - c. Plantain until golden brown. At this point resist the temptation to eat the plantain as it is really sweet but will add a wonderful background flavor to the Mole.
  - d. Dried tortilla until crispy and golden brown.

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5. Put lard from small pan that was used for frying into a large pot. The best pot is one that will be has a thick heat distributing bottom to prevent burning.
6. In a blender, puree the tomatoes, onion and garlic with 1C stock. Strain into large pot. The stock is divided roughly to use as a blending liquid. Don't worry about the exact quantities.
7. Blend plantain with 3C chicken stock, puree and then strain into pot.
8. Blend prepared chiles, 2C chicken broth, and 1C soaking liquid. Strain into pot.
9. Add salt
10. Grind fine, cinnamon, pepper corns, cloves and anise. Put in pot stir until well mixed.
11. Grind nuts and sesame seeds until you have a moist butter. Put in pot and stir until dissolved
12. Grind raisins, this will clean the grinder, put into the pot and mix in.
13. Add one whole individual package of Mexican chocolate, stir until melted in.
14. Cook for at least 1 hour, stir frequently and do not let bottom burn. Play with the liquid, can't over cook mole salsa. Add liquid, reduce, taste for salt, if more heat (spicy) is desired add more of the soaking liquid and cook to reduce to desired consistency

## **Uses for Mole**

Mole is a wonderfully rich and complex salsa. If you haven't tried it as yet you are in for a wonderful treat. Mole is traditionally used with turkey but it can be used in many other ways such as with:

Enchiladas, in tamale stuffing, chicken with or with out cheese, pork, vegetables, nopales, potatoes, fried egg on fried tortilla, with the mole sauce on top

Rice and juicy beans

Toppings for mole, traditionally toasted sesame seeds and white onion greens.

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## **Chicken Stock**

### ***Ingredients***

chicken with the bones and skin  
1 onion quartered  
Crushed garlic clove,  
2 stalks celery cut into 2" pieces,  
6 to 8 stems with leaves of cilantro,  
green bell pepper quartered,  
1 bay leaf,  
Large pinch marjoram,  
Pinch Thyme,  
1/2 Tps. crushed pepper corns

1. 3 to 4 cloves
2. You may add any other vegetable in the refrigerator that might be in danger of spoiling.

### ***Directions***

1. Cover chicken in with water in a stock pot. Add the rest of the ingredients and bring to a boil.
2. Boil chicken until done, about 30 minutes remove and set aside to serve with mole when salsa is done. Continue cooking vegetables until they are mushy. Cool and strain the stock. Use as needed and freeze the remainder. We prefer to premeasured 1 or 2 cup amounts so they can be thawed and used as needed.