

MOLE AMARILLO

(yellow mole)

Based upon a recipe courtesy of

Pilar Cabrera

[Casa Mi Sabores Cooking School](#)

Oaxaca, Mexico

SERVINGS: 6

Betsy Martin SV Equinox

Ingredients

7 guajillo chiles .
2 amarillo chiles
1 chilcoxtle chile -
4 garlic cloves, peeled and chopped
1/4 medium onion
1/4 tsp black pepper corns
1 clove
1 pinch of cumin
1 tomato
1 Tsp corn oil or lard
3 yerba santa leaves or 1 bunch cilantro
1 cup masa (corn meal)
Salt

PREPARATION:

1. Clean the chiles by wiping them with a wet cloth. Dry roast the chiles, until they become soft and release their aroma. Remember don't burn them. Remove the stems, seeds and veins. Soak the chiles in a saucepan with 2 cups of very hot water to soften.
2. Roast the onion, garlic and tomatoes on the comal, until evenly toasted. The skin all around the tomato should turn black.
3. Remove the soaking chiles and put them in a blender with the garlic, onion, tomato, pepper, clove and cumin. Blend in blender to obtain a smooth mixture. If you don't have a really good blender, grind the peppers, cloves and cumin before putting in blender.
4. Heat the oil/lard in a hot skillet; then strain the blended mixture and pour into skillet. Allow to cook for 5 min. at medium heat. Set aside.
5. Put the masa (cornmeal) in a blender along with 1 cup of chicken broth and blend until it has reached a smooth consistency. Add this to the sauce and cook for 5 min stirring constantly over medium heat. Season the mole with fresh yerba santa or cilantro and salt. Cook for 7 min over low heat, until the sauce begins to thicken.
6. It is best to warm your meat in the mole then serve.