



Mole Sauce

Makes 6 cups

6 ancho chili pods
6 guajillo chili pods
6 arbol chili pods
½ cup raisins
8 garlic cloves
1 medium white onion – peeled and quartered
3 medium plum tomato
3 to 4 medium tomatillo
1 inch piece cinnamon stick
1/8th tsp. anise seeds
1/8th tsp. coriander seeds
1 TBS sesame seeds
4 cloves
1 tsp. dried oregano
½ tsp. dried thyme
1 TBS vegetable shortening or lard
½ cup raw almonds
½ cup walnuts
¼ cup raw peanuts
1 corn tortilla
½ cup soaking liquid
2 cups chicken stock
5.5 oz. Mexican drinking chocolate (1 round tablet)

Remove the seeds and stem from the dry chili pods. Place them in a dry skillet and toast them until starting to blister. Place in a bowl. Add the raisins to the skillet and cook for a few minutes until puffed. Add to the chilies. Cover with boiling water and weigh down with a plate. Allow soaking for about 30 minutes.

While the pods are soaking, add the garlic and onion to the skillet. Cook until charred on all sides. Set aside. When garlic is cool enough, peel it. Add the tomatoes to the skillet. Repeat the process.

Add the sesame seeds, anise, coriander and cinnamon to the pan. Toast for a couple of minutes – until fragrant – stirring constantly. Place in a mortar or coffee-grinder with the cloves and turn into a powder.

Add shortening to the skillet and melt. Add the nuts and brown. Set aside. Add the tortilla to the shortening and brown well.

Place the hydrated chilies and raisins in a blender with ½ a cup of soaking liquid. Blend well. Transfer to a sieve and strain into a bowl. Rinse the blender and add all of the other ingredients – except the chocolate - and blend. Pass through a sieve into the same bowl where the chilies are. Mix sauce well.

Place the sauce in a large pot – it will spatter so be careful – and bring to a simmer. Simmer for 20 minutes. Add the chocolate and stir until melted. Simmer for another 15 to 20 minutes. Season with salt and pepper.

You can keep this sauce for up to 6 months in the freezer.