

MOLE



- 1 JAR OF DOÑA MARIA MOLE
- 1 CAN OF PEELED TOMATOES
- 1 WHITE OR YELLOW ONION
- 2 CLOVES GARLIC
- BOUILLON (KNORR IS MOST COMMONLY USED)
- 2 TB BLEND OIL

OPTIONAL: MULLING SPICE MIX JAR (OR CLOVES, ALLSPICE, CINNAMON), MEXICAN CHOCOLATE (ABUELITA OR IBARRA), NUT BUTTER (PEANUT, ALMOND, SUNFLOWER)

HAVING A VARIETY OF OPTIONS TO PLAY WITH HELPS TO ADD MORE DEPTH TO YOUR MOLE. IF YOU CAN'T FIND WHOLE (OR RARELY USE WHOLE IN YOUR COOKING OR BAKING) GRAB GROUND SPICES. MULLING SPICES USUALLY CONTAIN ALL THESE SPICES AND CAN SAVE VALUABLE CABINET SPACE!

DIRECTIONS:

1. ADD OIL TO PAN, FRY ONIONS + GARLIC UNTIL JUST SOFTENED AND BROWNED, TAKE OUT OF THE PAN AND INTO THE BLENDER
2. IF USING, BRIEFLY FRY SPICES OF CHOICE UNTIL SCENT RISES (LESS THAN 30 SECS).
START WITH 3-5 ALLSPICE, 1/2 CINNAMON STICK, 2-3 CLOVE. TAKE OUT OF PAN, INTO THE BLENDER
3. ADD IN THE ENTIRE CUP OF DOÑA MARIA MOLE, FRY & BREAKDOWN
4. ADD PEELED TOMATOES INTO BLENDER, TOP WITH WARM BROTH OR WATER (ABOUT 1 INCH ABOVE PRODUCE). ADD 1-2 TEASPOONS OF BOUILLON INSTEAD OF SALT (FOR A MORE SAVORY FLAVOR)
5. WHISK INTO MOLE, SEASON WITH SALT AND PEPPER, TASTE.
6. IF YOU WOULD LIKE SWEETER ADD 1/2 BAR OF CHOCOLATE TO START, IF USING A NUT BUTTER ADD 1 SPOON AT A TIME.
7. FOR MORE SAVORY + SALTY, ADD 1 TSP OF BOUILLON AT A TIME.
8. FEEL FREE TO ADD MORE BROTH FOR A LOOSER MOLE, TASTE AND ADJUST YOUR SEASONINGS.
9. P1OUR OVER CHICKEN OR ADD YOUR CHICKEN IN THE SAUCE, ENJOY WITH RICE + TORTILLAS!

TIP: MAKE IT VEGETARIAN: USE VEGETABLE STOCK OR VEGGIE BOUILLON. USE STURDY VEG: ROASTED SQUASH (BUTTERNUT, ACORN, RED KURI), BEANS, ROASTED CAULIFLOWER, MUSHROOMS, AND MORE.