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“Chicken en Mole”

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Celebrate Cinco de Mayo with this classic Mexican dish. There are probably as many ways to make mole as there are cooks who make it – basically it is rich sauce of spices and Mexican chocolate.* Serve 4-6

Ingredients:

- 1 1/2 cups chicken broth
- 1/2 cup diced fresh tomatoes
- 1/4 cup chopped onion
- 1 can (4 oz.) green chilies
- 2 tablespoons blanched almonds
- 2 tablespoons raisins
- corn tortillas
- 2-3 tablespoons sesame seeds, divided
- 1/4 teaspoon crushed red pepper
- 1 clove garlic, minced
- dash salt and pepper
- 1/8 teaspoon ground anise seed
- 1/8 teaspoon ground cloves
- 1/8 teaspoon ground coriander seed
- 1/8 teaspoon ground cinnamon
- 2 ounces Mexican chocolate (see substitution)*
- 4-6 boneless skinless chicken breasts

Method:

In blender, combine 1-cup chicken broth, tomatoes, onion, green chilies, almonds, raisins, 1/2 6-inch corn tortilla, 1-tablespoon sesame seeds, crushed red pepper, garlic, dash salt and pepper, anise seed, cloves, coriander and cinnamon. Blend until smooth. Pour into heavy skillet with a lid. Melt chocolate and stir into sauce. Cover pan with a lid and simmer 20-30 minutes.

Grill or broil chicken until cooked through (note: may cover chicken with water and stew with onion, salt and pepper, rather than grilling, if desired).

Stir additional 1/2 cup chicken broth into mole sauce, to thin to desired thickness. Place chicken in mole sauce, cover with lid and simmer 20-30 minutes. Arrange chicken on serving plate, spoon mole over chicken. Garnish with a sprinkle of sesame seeds and cilantro. Serve with corn tortillas.

* NOTE: Mexican chocolate may be substituted with 2-ounces semisweet chocolate, 1-teaspoon cinnamon and two drops almond extract.