



Recipe Name: BLACK MOLE (AUNTY LUCY'S RECIPE)

Ingredients:

First the chilies: 4 Mulato chili (dried poblano)



- 4 pasilla chili (dried chilaca)



Dried Mirasol Chili (This is very common here in the North of Mexico to make the mole a little bit spicy). My aunty said 4, but the quantity could be 2 or 1 (depending on you), also this chili will change the color of the sauce from black to dark red.



Other Ingredients:

- 1/2 spoon of vinegar
- 1 slice of bread
- 1 handful of peanuts
- 1 handful of sesame
- 1 spoon of cocoa
- 12 pieces of dried grapes
- 1 pinch of following species:
 - small piece (1/2 inch of cinnamon)
 - oregano
 - thyme
 - cumin
 - pepper (1 corn)
 - salt
- 2 cloves of garlic

Recommendations: One spoon of sugar can be used but according to my aunty the dried grapes are sweet enough, also the bread quantity can be modified depending on the desired consistence: two slices for a thick sauce.

Bread, chilies, peanuts and sesame have to be toasted in a griddle.



You will see a change in color of chilies darker than before, be careful not to burn the chilies because gasified capsaicin is not nice.

All the ingredients have to be milled on a Moulinex until having a powder.

Or typically if you have the time and tool:



Previously boil 4 chicken legs (with some onion), use 1 cup of broth and mix with the powder and put on fire until boiling.

You can adjust the desired consistence adding more chicken broth or some corn flour.

Finally add the chicken and let boil on the sauce for a while, you can add the chicken complete (south stile) or in slices (north stile). First one is considered to be more formal and second one more practical for informal meeting and to prepare some tacos.



Almost forgot it, according every Mexican lady you should use one of this pots:



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