

# MOLE DE MAYO

## Mole Coloradito

10 ancho chiles  
1 pasilla chiles  
4 large roma tomatoes  
4 med garlic cloves peeled  
3 tbsp vegetable oil  
2 slices day-old bread  
15 blanch almonds  
½ cup sesame seeds  
3 whole cloves  
10 black peppercorns  
1 tbsp dried Mexican oregano  
1 piece of Mexican cinnamon (1 inch approximately)  
3 tbsp vegetable oil  
2 tbsp sugar  
3 cups chicken stock  
8 pieces chicken  
1/2 med onion  
2 garlic cloves

1. Clean chiles with a damp cloth, discard seeds and stems. Roast chiles slightly on a hot skillet and transfer them to a pot of hot water. Let soak for 20 min. In a separate skillet, dry roast the tomatoes and unpeeled garlic.
2. Add 3 tbsp of oil to a skillet and fry the bread until slightly golden. Add the blanched almonds, sesame seeds, oregano, black peppercorns and cloves as reserve.
3. Meanwhile, heat the oil in a big pot, blend the chiles with enough fresh water and add to pot. Fry for about 8-10 min., then blend the reserved nuts and spices along with the tomatoes, garlic with enough water and add to cooking pot.
4. Separately, blend the cinnamon with a little water and pass the mixture through a sleeve over the mole, let simmer until it is thickened for approximately 20 min. Add chicken stock and bring to a boil. Cook for 15 min., add salt and sugar to taste. The mole should cover the back of the spoon.
5. Simmer boiled chicken or pork with mole for 10 min. Serve with rice and tortillas. To cook the chicken, bring to a boil 2 quarts of water, add 1/2 onion, 3 garlic cloves, salt. Add chicken pieces to boiling water and cook until meat is done.