

Mexican Mole Sauce

*Mole is a traditional savoury sauce used in Mexican cuisine.
This recipe is much easier than the traditional one, and is
gluten-free!*

1 tbsp olive oil

Combine olive oil and garlic in saucepan and sauté on medium heat.

2 cloves garlic, minced

Add all ingredients except chocolate and stir well.

1 whole lime, juiced

Time to test the chocolate. Eat 2 squares of chocolate or a handful of chocolate bits :)

**1/2 cup gluten free BBQ
sauce**

Turn heat to low and add chocolate. Whisk well to ensure chocolate doesn't burn and mixes completely.

1/4 cup peanut butter

**1/2 cup gluten free chicken
stock**

Once chocolate is melted, sauce is ready to add to your planned dish. If too thick, add a very small amount of olive oil to thin if necessary.

2 tsp chili powder

Delicious with chicken or in your favourite Mexican recipes.

1 tsp cumin

1 tsp cinnamon

*Recipe courtesy of Cut Cooking
www.CutCooking.com*

Pinch of salt

**1/4 cup dark or milk
couverture chocolate**
*(equivalent to one 56g
chocolate bar — we prefer
dark chocolate but a mix of
dark and milk is good too)*

**Extra chocolate to eat (of
course!)**