

RECIPE

FOR: Mole Negro, Mole Rojo, or Mole Veracruzano

FROM THE KITCHEN OF: Coronado Spice and Tea

PREP TIME: 15 min COOK TIME: 90 min SERVES: 4

INGREDIENTS:

1 Package of Mulli Mole Paste

1 Whole Chicken cut into 8 pieces

1/2 White Onion

2 Cloves Garlic

2 Bay Leaves

1 Sprig of Thyme

1 Sprig of Rosemary

Salt and Pepper To Taste





DIRECTIONS:

To use the paste, it takes about 6 cups of chicken broth to dilute the whole package of mole paste. We like to boil the chicken since we use the broth to reconstitute the mole. This adds more flavor than using store bought broth. To make the broth, cut the chicken into pieces and cover with water in a large pot. Add the onion, garlic, bay leaf, thyme, and rosemary. Add salt and pepper to taste. Once the chicken is cooked, remove it from the broth to let cool on a plate to shred or put back to put back whole. Strain the broth and set aside. Over a medium heat using a saucepan, use 6 cups of broth to dilute the the paste until you have a gravy-like consistency. Once the mole is completely dissolved, place the chicken into the mole sauce and let the chicken reheat for at least 10 min.

Serve with rice.
