

Joe's Holiday Mole

INGREDIENTS

- 5 New Mexican red chile pods, destemmed and deseeded
- 2 Guajillo chilis, destemmed and deseeded
- 3 chipotle chilis, destemmed and deseeded
- 4 ancho chilis, destemmed and deseeded
- 1 oz sesame seeds
- 1 oz peanuts (not salted)
- 1 oz sprouted pumpkin seeds
- 1 medium onion, large chopped
- 6 cloves garlic, smashed
- 1 tortilla or masa
- 1 lb tomatoes
- 1 stick cinnamon
- 1 oz raisins
- 1/2 tablet Mexican chocolate
- 1 c grapeseed oil
- 2 c stock, low sodium
- 2 t salt
- 1 c sugar

DIRECTIONS

Begin boiling 2 1/2 quarts of water in a large pot.

Add sesame, peanuts and pumpkin seeds to a small saucepan and toast over medium heat.

While these are toasting, add the chilis to a grill pan and toast over medium heat.

While the chilis are toasting, peel and smash the garlic and large chop the onion. When the seeds are nicely toasted, remove from heat and let cool.

When the chilis are toasted, add them to the boiling water. Add the onion and garlic to the pan and toast.

While they are toasting, cut the tomatoes in half and measure the raisins. Once toasted, add the onion and garlic to boiling water.

Toast onions and garlic, then add to boiling water.

Toast tomatoes, cinnamon stick, and raisins in grill pan.

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While tomatoes, etc are toasting, add tortilla or masa to boiling water

Once toasted, add the tomatoes, cinnamon stick and raisins to the boiling water. Also add the seed mixture, grapeseed oil, chocolate, stock and salt. Let simmer approximately 30 minutes.

Use immersion blender to puree thoroughly. If you do not have an immersion blender, allow mixture to cool and blend in batches (do NOT blend while hot!).

Turn heat on low and add the sugar. Simmer uncovered until thick, about 15-20 minutes.