

Best Mole Sauce Recipes For Every Occasion

Mole is a complex and flavorful sauce that can be used to enhance a variety of dishes. It is made with a variety of ingredients, including chili peppers, nuts, seeds, and spices. Mole is typically served over chicken, pork, or beef, but it can also be used to flavor vegetables or fish.



Amazing Mexican Mole: Best Mole Sauce Recipes for Every Occasion by Martha Stone

★★★★★ 5 out of 5

Language : English
File size : 3908 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 102 pages
Lending : Enabled



There are many different recipes for mole, and the flavor of the sauce can vary depending on the ingredients used. Some moles are mild, while others are quite spicy. There are also regional variations in mole, and the sauce can taste different depending on where it is made.

No matter what your taste preferences, there is sure to be a mole sauce that you will enjoy. Here are a few of our favorite recipes:

Classic Mole Poblano



Mole poblano is one of the most popular types of mole. It is made with a variety of chili peppers, nuts, seeds, and spices. Mole poblano is typically served over chicken, but it can also be used to flavor pork or beef.

Ingredients:

* 1 pound dried ancho chili peppers * 1 pound dried guajillo chili peppers * 1 pound dried pasilla chili peppers * 1 pound dried mulato chili peppers * 1 pound dried chipotle chili peppers * 1 cup unsweetened cocoa powder * 1 cup raisins * 1 cup almonds * 1 cup pecans * 1 cup peanuts * 1 cup sesame seeds * 1 cup sunflower seeds * 1 cup pumpkin seeds * 1 cup vegetable oil * 1 onion, chopped * 4 cloves garlic, minced * 1 teaspoon ground cumin * 1 teaspoon ground coriander * 1 teaspoon ground cinnamon * 1 teaspoon ground cloves * 1 teaspoon ground allspice * 1 teaspoon ground black pepper * 1 teaspoon salt * 4 cups chicken broth * 1 pound boneless, skinless chicken breasts

Instructions:

1. Remove the stems and seeds from the chili peppers.
2. Toast the chili peppers in a skillet over medium heat until they are fragrant.
3. Add the chili peppers to a large pot of water and bring to a boil.
4. Reduce heat to low and simmer for 30 minutes.
5. Drain the chili peppers and reserve the cooking liquid.
6. Puree the chili peppers in a blender with the cocoa powder, raisins, almonds, pecans, peanuts, sesame seeds, sunflower seeds, pumpkin seeds, vegetable oil, onion, garlic, cumin, coriander, cinnamon, cloves, allspice, black pepper, and salt.
7. Add the reserved cooking liquid to the blender and blend until smooth.
8. Pour the mole sauce into a large pot and bring to a simmer.
9. Add the chicken breasts to the pot and cook until cooked through.
10. Serve the mole poblano over rice or tortillas.

Green Mole Oaxaco



Mole Oaxaca is a green mole that is made with a variety of tomatillos, green chili peppers, and herbs. It is typically served over pork, but it can also be used to flavor chicken or beef.

Ingredients:

* 1 pound tomatillos, husked and quartered * 1 pound green chili peppers, such as serrano or jalapeño peppers, chopped * 1 cup fresh cilantro * 1 cup fresh parsley * 1 cup fresh mint * 1 cup pumpkin seeds * 1 cup sesame seeds * 1 cup sunflower seeds * 1 cup vegetable oil * 1 onion, chopped * 4 cloves garlic, minced * 1 teaspoon ground cumin * 1 teaspoon ground coriander * 1 teaspoon ground cinnamon * 1 teaspoon ground cloves * 1 teaspoon ground allspice * 1 teaspoon ground black pepper * 1 teaspoon salt * 4 cups chicken broth * 1 pound boneless, skinless pork shoulder

Instructions:

1. Combine the tomatillos, chili peppers, cilantro, parsley, mint, pumpkin seeds, sesame seeds, sunflower seeds, vegetable oil, onion, garlic, cumin, coriander, cinnamon, cloves, allspice, black pepper, and salt in a blender.
2. Blend until smooth.
3. Pour the mole sauce into a large pot and bring to a simmer.
4. Add the pork shoulder to the pot and cook until cooked through.
5. Serve the mole oaxaca over rice or tortillas.

Red Mole de Puebla



Mole de puebla is a red mole that is made with a variety of dried chili peppers, nuts, seeds, and spices. It is typically served over beef, but it can also be used to flavor chicken or pork.

Ingredients:

* 1 pound dried ancho chili peppers * 1 pound dried guajillo chili peppers *
1 pound dried pasilla chili peppers * 1 pound dried mulato chili peppers * 1
pound dried chipotle chili peppers * 1 cup unsweetened cocoa powder * 1
cup raisins * 1 cup almonds * 1 cup pecans * 1 cup peanuts * 1 cup
sesame seeds * 1 cup sunflower seeds * 1 cup pumpkin seeds * 1 cup
vegetable oil * 1 onion, chopped * 4 cloves garlic, minced * 1 teaspoon
ground cumin * 1 teaspoon ground coriander * 1 teaspoon ground
cinnamon * 1 teaspoon ground cloves * 1 teaspoon ground allspice * 1

teaspoon ground black pepper * 1 teaspoon salt * 4 cups beef broth * 1 pound boneless, skinless beef chuck roast

Instructions:

1. Remove the stems and seeds from the chili peppers.
2. Toast the chili peppers in a skillet over medium heat until they are fragrant.
3. Add the chili peppers to a large pot of water and bring to a boil.
4. Reduce heat to low and simmer for 30 minutes.
5. Drain the chili peppers and reserve the cooking liquid.
6. Puree the chili peppers in a blender with the cocoa powder, raisins, almonds, pecans, peanuts, sesame seeds, sunflower seeds, pumpkin seeds, vegetable oil, onion, garlic, cumin, coriander, cinnamon, cloves, allspice, black pepper, and salt.
7. Add the reserved cooking liquid to the blender and blend until smooth.
8. Pour the mole sauce into a large pot and bring to a simmer.
9. Add the beef chuck roast to the pot and cook until cooked through.
10. Serve the mole de puebla over rice or tortillas.

Mole is a delicious and versatile sauce that can be used to enhance a variety of dishes. There are many different recipes for mole, and the flavor of the sauce can vary depending on the ingredients used. No matter what your taste preferences, there is sure to be a mole sauce that you will enjoy.



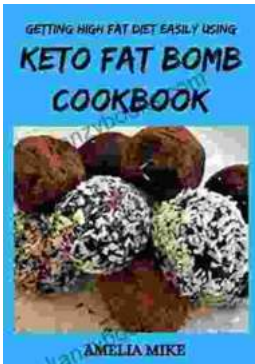
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