

## Mole Recipe;

Broth: Simmer For 45 Minutes Or Until Falling Off The Bone.

8 Chicken Thighs With Skin & Bone

1 Tsp Of Black Peppercorns

3 Bay Leaves

3 Tbsp Of Chicken Bouillon

Roasted Chicken Thighs: Sear 4 Minutes Per Side Then Insert Oven Safe Pan To The Oven For 20 Minutes At 350 Degrees F. Rest For 10 Minutes.

3 Chicken Thighs

2 Tbsp Of Lard

Roasted On The Comal:

7-8 Dried Ancho Peppers

2 Dried Guajillo Peppers

\*\*\*Hydrate after In A Bowl With Hot Water\*\*\*

1 Tbsp Of Oregano

1 Tsp Of Black Pepper Corn

1 Tbsp Of All Spice Berries

1 Whole Cinnamon Stick

1 Tbsp Of Fresh Peeled Ginger

8 Garlic Cloves Peeled

Remaining Dried Chili Seeds With Vein

1/2 Large White Onion

3 Tbsp Of Sesame Seeds

Frying Process:

4 Tbsp Of Lard

1 Plantain

3 Tomatillos

3 Roma Tomatoes

1 Cemita Bread (Or Brioche or 1/4 Baguette Bread)

Blending:

Some Chicken Stock As Needed

All Previous ingredients

1 Mexican Chocolate Bar

2 Tbsp Of Raisins

1/2 Cup Of Roasted Unsalted Peanuts