Mole con Pollo (Abuelita’s recipe)

Ingredients:

1 entire chicken

½ bottle of mole (dona maria brand)

A handful of saltine crackers

½ of a tablet of Abuelita brand chocolate (for making Mexican hot chocolate)

2-3 cups of white rice, cooked according to package directions

Instructions:

1. Cut chicken in pieces and then cook barely covered in boiling water until just cooked.
2. Remove any white foam that develops on the top.
3. Meanwhile mix ½ bottle of mole, saltine crackers and ½ tablet of Abuelita chocolate (cut in pieces) in the blender with a cup or so of the boiling broth from the chicken.
4. Pour the mixture over the chicken and continue cooking on low heat for about an hour
5. Serve over white rice