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Mole Amarillo

Yellow mole is often served with chicken, chayote, potatoes and green beans. It is also delicious with grilled fish and mussels.

From Season 9, Mexico—One Plate At A Time

Makes one quart of mole

Servings: 1Quart

Ingredients

- 1 ounce (4 medium) dried guajillo chiles, stemmed, seeded and torn into several pieces
- 1/2 of a 15-ounce can diced tomatoes in juice (preferably fire roasted), drained
- 1/2 small white onion, cut into 4 pieces
- 2 garlic cloves, peeled and cut in half
- 1/4 teaspoon cumin (preferably freshly ground)
- 1/4 teaspoon allspice (preferably freshly ground)
- 1/4 teaspoon cinnamon (preferably freshly ground Mexican canela)
- 1 teaspoon dried Mexican oregano
- 1 quart chicken broth
- 2 tablespoons vegetable or olive oil
- 2 tablespoons masa harina (or 1 ½ tablespoons fresh masa)
- 2 fresh hoja santa leaves, torn into pieces **OR** ½ cup roughly chopped cilantro

Instructions

In a blender jar, combine the torn guajillo chiles, tomatoes, onion, garlic, spices, oregano and *1 cup* of the chicken broth. Blend as smooth as possible. (A food processor will work though it won't completely puree the chile.)

In a very large (6- to 8-quart) saucepan, heat the oil over medium-high. Set a medium-mesh strainer over the top and pour in the chile mixture. Press the mixture through the strainer into the hot oil and stir until it's noticeably thicker yet still light orange in color, about 5 minutes.

Scoop the *masa harina* (or fresh *masa*) into a blender and add the *hoja santa* (or cilantro) leaves. Add *1 cup* of the broth and blend thoroughly. Pour the mixture through the sieve set over the pan into the cooked chile mixture. Whisk until the sauce comes to a boil and thickens. Add the remaining *2 cups* of broth and simmer for about a half hour. Taste and season with salt, usually about ½ teaspoon, depending on the saltiness of the broth, and serve with your choice of meat, seafood or vegetables.

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