



delicious

fall 2015

Mole Chicken Thighs with Jicama Slaw

by Chef Mike Matson

Originating from high in the mountains of Oaxaca, Mexico dark rich Mole over succulent chicken paired with mouthwatering jicama slaw. While this is a labor of love, it's well worth the effort. This Mole is a perfect paring with our mountain-top Rock Pile Ridge 2013 Zinfandel or any of our Zinfandels. Ole Mole Pech Merle!



Cheryl Lawton
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Mole Chicken Thighs the ingredients

2 cups chicken broth
2 dried guajillo chiles, stemmed and seeded
2 dried ancho chiles, stemmed and seeded
3 dried chipotle chiles, stemmed and seeded
2 dinner rolls
2 corn tortillas, cut into 1-inch strips
2 cups chicken broth
2 tomatoes, cut in half crosswise
5 tomatillos, cut in half crosswise
1 T butter
1 sweet Maui onion, halved and thinly sliced
1/2 head garlic, peeled and sliced

1/3 c chopped peanuts
1/3 c raisins
2 T cumin seeds
1 T dried thyme
3 cinnamon sticks
4 whole cloves
6 whole allspice berries
5 oz dark Mexican chocolate (coarsely chopped)
1 c chicken broth
3 T white sugar
1 t salt
2 T Smoked Mexican chili powder

the method

1. Toast guajillo chiles, ancho chiles, and chipotle chiles in a dry pan over medium heat, stirring constantly, until warm and aromatic, about 3 minutes. 2. Place chicken broth in a blender.
2. Toast dinner roll pieces and tortilla strips in a dry pan over medium heat, stirring constantly, until lightly browned, about 3 minutes. Transfer to the blender with chicken broth, chiles, and chili powder. Allow the chiles and toasted bread and tortillas to soak, fully submerged, in the chicken broth until softened, about 10 minutes. Blend the mixture until smooth.

Mole Chicken Thighs **the method cont.**

3. Cook tomatoes and tomatillos in a dry skillet on medium-high heat until soft and blackened, 3 to 4 minutes per side. Place tomatoes in the blender with the chile puree.
4. Melt butter in a large skillet over medium heat. Stir in onion, garlic, peanuts, raisins, cumin seeds, thyme, cinnamon sticks, cloves, and allspice berries; cook and stir until onions are soft and golden, 5 to 8 minutes. Remove the cinnamon sticks and other whole spices; add onion mixture to the blender with the chile-tomato mixture and blend until smooth.
5. Pour chile puree into a large saucepan over medium heat. Stir in chocolate, chicken broth, sugar, and salt. Bring mixture to a simmer; stir until chocolate is melted and sauce is thickened and slightly reduced, 10 to 15 minutes.
6. Strain through fine sieve or cheesecloth for smoothest texture.
7. Pour over 6-Baked or Barbequed Chicken Thighs. Mole sauce will cover them generously.

Serving Amount- 1 Quart of Mole

Jicama Slaw **the ingredients**

2 carrots, peeled and julienned	3 tablespoons fresh lime juice
1 small jicama (about 1 1/4 lbs.), peeled and julienned	3 tablespoons minced cilantro leaves (plus more for garnish)
1 large red bell pepper, cored and very thinly sliced	1 teaspoon salt
1 large green bell pepper	1 teaspoon freshly ground black pepper
1/2 head red cabbage, cored and very thinly sliced	1 teaspoon grated palm sugar
1/2 red onion, halved lengthwise and very thinly sliced lengthwise	1/2 teaspoon chili powder
4 tablespoons vegetable oil	1/2 teaspoon red chile flakes
3 tablespoons unseasoned rice vinegar	

the method

Place jicama, bell peppers, cabbage, carrots, onion, and cilantro together in a bowl. Combine all other ingredients for the dressing and shake well to mix. Immediately prior to service, pour dressing over slaw, toss, and serve.

