

Rustic Mexican Red Mole

(Mole de Rancho)

⌚ Prep: 30m 🔥 Cook: 60m Σ Total: 90m 🍽️ 6 servings



📺 Video ref: De Mi Rancho a Tu Cocina (Doña Ángela)

MISE EN PLACE / INGREDIENTS [17]

- ☐ **3 lbs** Bone-in chicken thighs and drumsticks, cooked
- ☐ **5 cups** Warm chicken broth (reserved from simmering chicken)
- ☐ **5 whole** Dried Ancho chiles, stemmed and seeded (**El Guapo**)
- ☐ **4 whole** Dried Pasilla chiles, stemmed and seeded
- ☐ **3 whole** Roma tomatoes, comal-roasted
- ☐ **3 whole** Medium tomatillos, husked and roasted
- ☐ **0.5 whole** Medium white onion, charred on comal
- ☐ **4 cloves** Garlic cloves, roasted
- ☐ **0.25 cup** Raw peanuts or blanched almonds
- ☐ **2 tbsp** Dark raisins
- ☐ **0.5 cup** White sesame seeds, toasted (divided for sauce and garnish)
- ☐ **1 disc (3 oz)** Mexican table chocolate disc (**Abuelita**)
- ☐ **1 stick** Mexican Ceylon cinnamon stick
- ☐ **3 whole** Whole cloves
- ☐ **0.5 tsp** Ground cumin
- ☐ **3 tbsp** Rendered pork lard or neutral oil
- ☐ **1.5 tsp** Kosher salt

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Table Chocolate: Nestlé Abuelita Chocolate
Cinnamon sugar blend essential for balance. • 📍 Hispanic section.

COOKING SEQUENCE & CHECKPOINTS

- 1

Toast Chiles & Roast Aromatics

⌚ 10 min

Toast 5 ancho and 4 pasilla chiles for 30 seconds per side on a hot comal without scorching, then soak in 2 cups of the warm chicken broth. On the same comal, char 3 Roma tomatoes, 3 tomatillos, 0.5 white onion, and 4 garlic cloves.

✓ Checkpoint: Plump rehydrated chiles and blistered tomatoes.
- 2

Toast Seeds, Nuts & Spices

⌚ 5 min

Toast 0.5 cup sesame seeds (reserving 2 tbsp for garnish), 0.25 cup peanuts/almonds, 2 tbsp raisins, 1 cinnamon stick, 3 whole cloves, and 0.5 tsp cumin until golden and fragrant.

✓ Checkpoint: Nutty fragrance.
- 3

Puree and Fry Paste

⌚ 15 min

Blend the rehydrated chiles, roasted tomatoes, tomatillos, onion, garlic, toasted seeds/nuts/spices, and remaining 3 cups chicken broth until velvety smooth. Fry the strained mole in 3 tbsp hot pork lard in a heavy clay cazuela or Dutch oven for 15 minutes.

✓ Checkpoint: Thick simmering dark mahogany mole paste.
- 4

Melt Chocolate & Simmer Chicken

⌚ 20 min

Stir in 1 disc Mexican chocolate and 1.5 tsp kosher salt until melted, add the 3 lbs cooked chicken pieces, and simmer 20 minutes until chicken reaches ≥165°F–185°F (74°C–85°C). Garnish with reserved toasted sesame seeds.

✓ Checkpoint: Velvety glossy mole with sesame seeds.

🛡️ **FOOD SAFETY & INTERNAL TEMPERATURE: 165°F (74°C) MANDATORY USDA SAFE MINIMUM INTERNAL TEMPERATURE FOR ALL POULTRY**
USDA Poultry Safety Minimum (≥165°F / 74°C) vs Dark-Meat Texture Target (175°F–185°F / 79°C–85°C): All poultry is microbiologically safe at the mandatory USDA minimum of 165°F (74°C). Cooking chicken thighs, drumsticks, and bone-in quarters to 175°F–185°F (79°C–85°C) melts collagen and yields a noticeably more tender, succulent bite.

👁️ **MASTER DONENESS CHECKPOINT:**
Sauce coats wooden spoon with shiny red oil pearls on surface.

🔍 **WHY IT WORKS:**
Gentle Toasting: Lightly heating chiles on cast iron activates essential aromatic oils.

⚠️ **TROUBLESHOOTING:**
Bitter taste: Add 1/2 disc extra chocolate and brown sugar.