

Turkey Mole — Puebla Style

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Recipe Ingredients:

- 14 Pasilla/Ancho chilies
- 1 8 lb turkey, cut into serving pieces
- 2 oz Corn or vegetable oil
- 2 Onions, chopped
- 4 Cloves garlic, chopped
- 1/2 tsp Anise
- 2 tbsp sesame seeds
- 2 tbsp chopped coriander sprigs
- 1 Stale tortilla or a slice of white toasted bread, cut up
- 1 lb tomatoes, peeled, seeded and chopped
- 1 cup flaked, blanched almonds
- 1/2 cup seedless raisins
- 1/2 tsp ground cloves
- 1/2 tsp ground cinnamon
- 1/2 tsp ground coriander seeds
- 1/2 tsp black peppercorns, ground
- 1 1/2 oz Mexican chocolate
- Salt, to taste

Recipe Instructions:

Toast the chilies in a dry frying pan. Tear off the stems and shake out the seeds. Tear them into pieces and put into a bowl with hot water. Cover and soak for 30 minutes.

Put the turkey (*Pavo O Guajolote* in Spanish) pieces into a large, heavy pan, cover with cold, salted water and simmer, covered for 1 hour. Drain, reserving the stock. Pat the turkey pieces dry with paper towels.

Heat the oil in a large frying pan and sauté the turkey pieces, a few at a time, until lightly browned on both sides. Transfer to a large flame proof casserole, reserving the oil.

In a food processor combine the onions, garlic, half of the sesame seeds, the fresh coriander, the tortilla or toast, the tomatoes, the almonds, raisins, cloves, cinnamon, coriander seeds and peppercorns and chilies and process to a coarse puree. If necessary do this in batches.

Heat oil remaining in the frying pan, adding 1 tablespoon if necessary and cook the puree, stirring, for 5 minutes. Add 2 cups of the reserved turkey broth, the Mexican chocolate (broken into pieces), and salt (if necessary).

Cook, stirring, over very low heat until the chocolate has melted. The sauce should be quite thick. Pour the sauce over the turkey pieces in the casserole and cook over the lowest possible heat for 30 minutes.

Just before serving sprinkle with the remaining sesame seeds. Serve with blind tamales or with hot tortillas, and guacamole.

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