



Red Wine Mole Sauce

 May 2, 2023

Amy LaBelle's Red Wine Mole Sauce

Ingredients

- 3 dried chipotle chiles, stemmed and seeded
- 2 dried guajillo chiles, stemmed and seeded
- 2 dried ancho chiles, stemmed and seeded
- 2 cups chicken broth
- 1/2 cup bread crumbs
- 2 corn tortillas, cut in 1 inch strips
- 5 tomatillos, cut in half crosswise
- 2 tomatoes, cut in half crosswise
- 1 tablespoon butter
- 1 onion, halved and thinly sliced
- 1 tablespoon minced garlic
- 1/4 cup raisins
- 1 cup LaBelle Winery Americus Red Wine
- 2 tablespoons ground cumin
- 1 tablespoon dried thyme
- 1 tsp allspice
- 1/2 tsp ground clove
- 1 tsp ground cinnamon
- 1 cup chicken broth
- 5 ounces dark chocolate chips
- 1 tablespoon cocoa powder (unsweetened)
- 1 teaspoon salt
- 1 tablespoon maple syrup or honey

Directions

