

# AARON SANCHEZ' PERFECT MOLE

Yield: 4 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-nachos-recipe-aaron-sanchez>

## Ingredients:

- 1/2 pound guajillo chiles about 32, stemmed, seeded and deveined
- 1/2 pound pasilla chiles about 24, stemmed, seeded and deveined
- 1/2 pound ancho chiles about 16, stemmed, seeded, and deveined
- 2 yellow onions medium, quartered
- 4 medium tomatoes cored and quartered
- 10 tomatillos fresh, about 1 lb, husked and rinsed
- 8 whole garlic cloves peeled
- 1 cup pitted prunes
- 1 cup dried apricots
- 1/2 cup raisins
- 1 bottle red wine
- 2 tablespoons oregano dried whole, preferably Mexican
- 1 tablespoon cumin seeds
- 1 tablespoon fennel seeds
- 2 tablespoons black peppercorns
- 5 whole cloves
- 2 canela
- 4 cinnamon sticks
- 4 quarts chicken stock low-sodium
- 2 plantains sweet, black, about 3/4 lb
- vegetable oil
- 1 ounce mexican chocolate
- 5 corn tortillas charred over an open flame until blackened in spots
- salt