

New Mexico Red Chile Mole'

Yield: 12 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/red-chile-pork-from-scratch-recipe-new-mexico>

Ingredients:

- 2 1/2 ounces red chiles New Mexico dried, stems and seed pod removed
- 1 1/2 ounces ancho dried, stems and seed pod removed
- 1/4 ounce chipotle chile stem and seed pod removed
- 4 ounces pecans
- 2 ounces pistachios roasted and salted
- 4 whole cloves
- 1 star anise 5 points broken off, pod or 1/2 tsp. anise seed
- 1/2 teaspoon coriander seeds
- 1 1/2 cinnamon stick broken into pieces
- 1/4 teaspoon ground allspice
- 1 teaspoon black peppercorns
- 2 ounces sesame seeds
- 2 tablespoons bacon drippings
- 2 tablespoons unsalted butter
- 6 garlic cloves smashed
- 1/4 onion large, chopped
- 1 apple cored, chopped
- 10 ounces fresh tomato the ones I used were from Alcalda, NM
- 1/2 cup raisins add to chile water if hard and dried
- 5 cups chicken stock broth* and more water as needed
- 2 corn tortillas
- 4 ounces bread stale
- 2 ounces chocolate bakers, , broken into pieces
- 3 tablespoons sugar to taste

Nutrition:

1. Calories: 300 calories
2. Carbohydrate: 31 grams
3. Cholesterol: 10 milligrams

4. Fat: 18 grams
 5. Fiber: 4 grams
 6. Protein: 8 grams
 7. SaturatedFat: 4 grams
 8. Sodium: 230 milligrams
 9. Sugar: 15 grams
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