Recado Colorado
Seasoned Achiote Paste

Packages of achiote seeds are available in markets featuring Mexican food.

1 tablespoon crushed achiote seeds
or New Mexico chili powder
Pinch turmeric
2 tablespoons lime juice, lemon
juice or vinegar

Combine all ingredients and mash to make a paste. Makes about 3 tablespoons.

Mole Poblano
Mole Puebla-Style

Authentic Mole Poblano is complicated to make but worth the effort.

2 (3-lb.) broiler-fryers, cut in
serving pieces
Water
1 onion, cut in half
1 bay leaf
4 peppercorns
Salt
2 dried ancho chiles
4 dried mulato chiles
3 dried pasilla chiles
3 tablespoons vegetable oil
About 3/4 cup water
1 onion, coarsely chopped
2 garlic cloves
1 small tomato, peeled
1 tablespoon vegetable oil
1/2 slice white bread
1/2 corn tortilla
2 tablespoons blanched almonds
2 tablespoons toasted sesame seeds
2 tablespoons raisins, softened in hot
water, drained
2 whole cloves
3 peppercorns
1/4 teaspoon anise seeds
1/4 teaspoon ground cinnamon
2 tablespoons vegetable oil
2 oz. Mexican spiced chocolate or
2 oz. semisweet chocolate, 4 teaspoons
sugar, 1/8 teaspoon cinnamon and
2 or 3 drops vanilla extract
1 tablespoon sugar
Salt
Sesame seeds for garnish

Place chicken pieces in a large pot or Dutch oven. Add water to cover, onion halves, bay leaf, 4 peppercorns and salt to taste. Bring to a boil; reduce heat. Cover and simmer 1 hour. Rinse chiles; pat dry with paper towels. Heat 3 tablespoons oil in large pot or Dutch oven. Add chiles. Fry 5 minutes, turning constantly. Drain on paper towels. Process chiles and about 3/4 cup water in blender until pureed, adding more water if needed. Press through a sieve to eliminate peel. Process chopped onion, garlic and tomato in blender until smooth. Heat 1 tablespoon oil in the same pot or Dutch oven. Stir bread, tortilla and almonds in oil until browned but not burned. Add browned bread mixture, sesame seeds, raisins, cloves, 3 peppercorns, anise seeds and cinna-
mom to onion mixture. Process until pureed, adding about 2 tablespoons water or broth from chicken as needed. Heat 2 tablespoons oil in clean pot or Dutch oven. Add pureed onion mixture. Stir over medium heat 10 minutes. Add chile puree. Cook and stir 5 minutes. Gradually stir in 4 cups broth from chicken. Stir in chocolate and sugar until dissolved. Add salt to taste. Cover and simmer 1 hour 45 minutes. Uncover and cook 30 minutes longer or until thickened slightly. Add chicken pieces. Simmer 30 minutes. To serve, place a piece of chicken on each plate. Cover with sauce; garnish with sesame seeds. Makes 6 to 8 servings.