



# Mole Almendrado (Almond Mole) with Grilled Chicken

**SERVES 6**

In the southeastern part of Mexico City there is a small town called San Pedro Atocpan, which is known for the National Festival of Mole. The people there take their mole very seriously and during the festival they present their special dishes to the public to honor the delicious sauce that comes from their Chichimecas heritage. I visited San Pedro Atocpan and strolled the streets that were filled with small “mole shops” where people from all over Mexico City get the ingredients for mole. There are many variations of Mole Almendrado (almond mole), depending on the family recipe. I learned to make it from my friend Alondra who lived in Mexico City for many years. Traditionally it is served with chicken or turkey, and I prefer to grill it over hot coals before coating it with the rich red mole.

---

## INGREDIENTS

3 tablespoons corn oil	3 cups chicken broth
¾ cup whole almonds (skin-on)	½ teaspoon ground cinnamon
2 guajillo chiles, stems and seeds removed	½ teaspoon ground cumin
1 ancho chile, stem and seeds removed	2 teaspoons kosher salt
3 plum tomatoes	½ teaspoon ground black pepper
½ white onion, cut into three wedges	6 boneless chicken thighs (or breasts)
1 clove garlic	1 teaspoon kosher salt
3 thick slices of baguette roll	½ teaspoon ground black pepper

---

## PROCESS:

In a large saucepan, heat the oil over medium high heat. Add the almonds and cook until they are fragrant and lightly toasted. With a slotted spoon, remove the almonds to a bowl. To the pan, add the chiles, tomatoes, onion wedges, garlic, and baguette pieces. Cook until each piece is toasted, but not burned. As each ingredient is toasted on all sides, remove to the bowl with almonds. Tomatoes will take the longest.

When tomatoes are cooled, remove the skin and seeds and discard. Put all the toasted ingredients into a blender and blend until very smooth. Pour mixture back into the saucepan and add the chicken,



cinnamon, and cumin. Bring to a simmer and cook for 30-40 minutes, stirring frequently. The mole will thicken the longer it cooks.

Taste to see if salt is needed. While the mole is cooking, heat a grill over high heat. Season the chicken with salt and pepper. Drizzle with oil and grill until seared on all sides. When chicken is cooked through, place on a plate and top with warm mole.