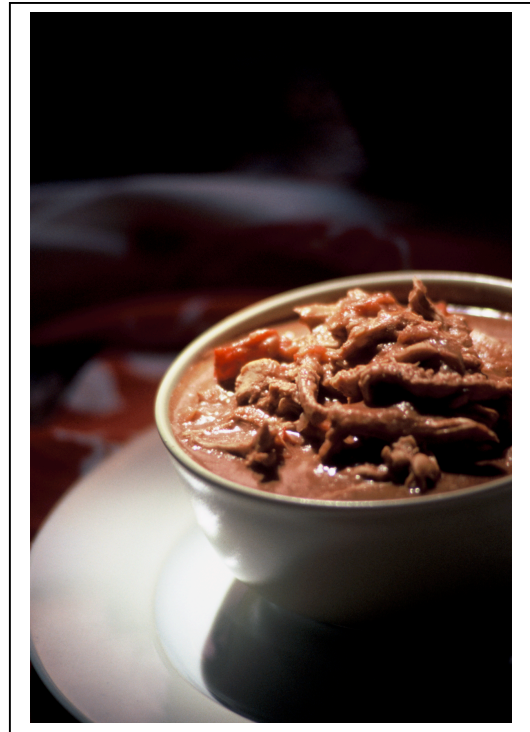


PULLED CHICKEN WITH MOLE SAUCE

3 cups vegetable stock
1 pound boneless chicken breast
2T olive oil
1 cup minced onion
2t crushed garlic
1t coriander
1t cumin
1t. chili powder
1t cinnamon
3/4t. sea salt
1t kaju
2T cocoa powder
1 cup extra rip fresh tomato



Boil the chicken cutlets in the vegetable stock in a 2-quart pot until only the center remains slightly pink. Reserve the stock in a glass jar or bowl and remove the chicken breast to a cutting board.

Mince the onions and the garlic. And sauté them in the olive oil in the same pot on a medium heat. When the onions are translucent, but not brown, add all the spices and cook for 1 minute as you stir with a wooden spoon.

Then add 1/2 cup of the reserved stock and slowly sift in the flour. Stir continuously adding the rest of the stock a little at a time. Lower the heat and simmer for 15 minutes to reduce, stirring occasionally.

While the sauce cooks down, tear the chicken into shredded pieces about 1 1/2" inches long and 1/2" thick.

When sauce has thickened to consistency of heavy cream, remove it from the heat and puree with a piston style hand mixer until it smooth. Stir in the cocoa powder. Add the tomato, which has been cut into 1/2" cubes. Add the chicken and stir well to coat the chicken evenly. Gently reheat on a medium heat to finish cooking the center of the chicken pieces. Serve with soup spoons in deep bowls to savor every drop!