

POLLO EN MOLE DE CACAHUATE

Chicken in Peanut Mole Sauce

(adapted from [*Better Homes and Gardens Mexican Cooking*](#))

- 1 (4-pound) stewing chicken, cut up
- 8 cups water
- 4 stalks celery with leaves
- 1 medium carrot, sliced
- 1 small onion, diced
- 2 sprigs parsley
- 2 teaspoons instant chicken bouillon granules
- 1 tsp salt (+ more for final seasoning)
- 1/4 teaspoon pepper
- 1 can (10-ounce) tomatoes with green chiles, drained
- 2 slices white bread, torn in pieces
- 3 Tablespoons creamy peanut butter
- 4 whole cloves
- 3 whole black peppercorns
- 1 (1/2-inch stick) cinnamon
- 3/4 teaspoon chili powder
- 1 small clove garlic, minced

Place the chicken pieces in a large pan or Dutch oven with water. Add celery, carrot, onion, parsley, bouillon granules, salt, and pepper. Bring to a boil, cover, and cook over very gentle heat for 2 hours or until the chicken is tender. Do not let the water boil, make sure it stays at a constant simmer. Remove chicken pieces from the pan, remove the skin if you like. Season lightly with salt. Place in a baking dish. Strain the broth; skim off fat. Reserve 1 + 1/2 cups of the broth for the sauce. Let it cool slightly before proceeding with the recipe.

Make the mole sauce: in a blender or food processor place the reserved chicken broth, tomatoes with green chiles, bread, and peanut butter. Cover and blend until completely smooth. Place in a saucepan.

With mortar and pestle (or in a spice grinder) crush cloves, peppercorns, and cinnamon well; add to saucepan along with chili powder and garlic. Bring to a boil. Reduce heat and simmer, uncovered, 15 to 20 minutes or until thickened, stirring often. Spoon the peanut mole sauce over the chicken pieces in casserole. Bake, covered, in 350-degree F. oven 30 to 40 minutes or till heated through. Remove the cover and run under the broiler for a few minutes if you want a little more color. Serve over white rice.