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Mole de olla (joust version)

Makes 4-6 servings

Preparation time: 10 minutes

Cooking time: 40 minutes

Method: fry, boil

For this recipe you will need:

- 2 lbs (1 kg) pork back (I used pork stew)
- 2 TBSP vegetable oil
- 1 orange
- 4 pasilla chiles, seeded and veined
- 2 TBSP pink peppercorn
- 1 medium-sized onion
- 3 garlic cloves, peeled
- 1 chayote
- 1 corn ear
- 1 cup green beans, sliced
- water as needed
- salt
- 1 lime
- chopped onion and cilantro

Preparation:

1. Warm $\frac{1}{4}$ cup of water in a small pot.
2. Add pasilla chile and pink peppercorn and cook until the chiles are tender. Pasilla chile is dry so you will need to get a sharp knife to get inside and take the seeds and veins out before cooking it.
3. Blend together chile, peppercorn, onion and garlic cloves.
4. Fry pork in vegetable oil in a large pot (olla means pot in Spanish) until it starts turning brown.
5. Squeeze orange and add the juice to the pork and cook together for about 5 minutes.
6. In the meantime, cube chayote and cut the ear corn sideways in small cylinders.
7. Add salsa and vegetables to the pot and pour water to cover all ingredients.
8. Add salt to taste.
9. Cook for about 35-40 minutes or until vegetables are tender.
10. Serve hot with some chopped onion, fresh cilantro and the juice of half a lime. Note: for some strange reason Mexicans love to add lime to almost anything, fruit, stews, tacos, etc. In this case the addition of lime to the stew gives it a delicious touch that you can't afford to miss)

About this recipe:

- I bought my vegetables and pink peppercorn at Whole Foods and the pasilla chile at a Mexican market near my house. You might be able to order some of these ingredients online if you can't find them in your city.
- Some people add zucchini, epazote and small balls of corn dough to the stew.
- Pasilla chile is a little bit spicier than other kinds of dried chiles, but it gives this mole a very special taste. You might use fewer chiles or substitute them with guajillo chiles if you don't like your food to be too spicy. This recipe, however, wasn't hot at all, but I guess it depends on the chiles you get.
- I really liked this recipe because the orange gave the pork a very citric(ish) taste and the pink peppercorns gave the salsa a sweet taste. It is kind of difficult to explain the taste, you will have to try it yourself.