

LIGHT MOLE SAUCE

Mole Sauce

1 tablespoon cocoa powder
2 tablespoons chile powder
Water
1/4 cup TEXAS peanut butter
2 – 8 ounce cans of tomato sauce
1 green bell pepper, seeded, chopped

Mix the cocoa and chile powders together in a bowl. Add a little bit of water in order to form a paste. Stir in the Texas peanut butter and tomato sauce. (If the sauce gets too thick to work with, add a little bit more water.) Add the chopped bell pepper and adjust the taste with salt and pepper; set aside.

For Chicken Mole

1 whole Texas chicken, cut into pieces, skin removed
Salt and freshly ground black pepper
No-stick cooking spray (i.e., Pam)
Peanuts, crushed, for garnish

Season the chicken with salt and pepper and brown it in a shallow pot that's been sprayed with the no-stick cooking spray. Pour the sauce over the chicken and bring to a simmer. Cover and continue simmering for about an hour to an hour and a half. Make sure and check it occasionally so that nothing sticks. Before serving taste and adjust the salt if needed. Serve this dish over cooked Texas rice.

Serves four to six

For Shrimp Mole

2-3 pounds Texas shrimp, peeled and deveined, tails off
Peanuts, crushed, for garnish

Put the sauce in a shallow pot and bring to a simmer. Continue simmering for about 20 minutes. Stir occasionally so that the sauce doesn't stick. Stir in the shrimp and cook for four minutes. Before serving taste and adjust the salt if needed. Serve this dish over cooked Texas rice.

Serves six to eight