

Dinner & A Book Recipes

Episode #1515 –Barefoot Heart

Chicken Mole

Ingredients:

- 5 Padilla chilies, stemmed and seeded
- 2 T. olive oil
- 2 c. chopped onions
- 2 cloves garlic, minced
- 3 oz. chocolate bar, chopped
- 2 c. chicken broth
- 3 T. peanut butter
- 1 t. Mexican oregano
- 2 corn tostadas, torn into pieces
- Salt and Pepper to taste
- 1 rotisserie chicken, cut into 6 pieces

Preparation:

1. Soak chilies in 2 c. water for 15 minutes to soften. Drain and discard seeds.
2. Heat oil in large saucepan over medium heat.
3. Add onions and garlic for 5 minutes.
4. Transfer to blender with chicken and chocolate and blend until smooth.
5. Bring to a boil in a saucepan.
6. Reduce heat to medium and cook for 40 minutes.

Mexican Pudding (Capirotada)

Ingredients:

- 1 c. packed brown sugar
- 1 1/2 c. water
- 2 T. batter
- 1 t. ground cinnamon
- 1 t. grated orange peel
- 5 c. cubed French bread
- 1/2 c. blanched peanuts or almonds

- 1/2 c. raisins
- 1 tart chopped apple
- 1c. shredded sharp cheddar cheese.

Preparation:

1. Heat brown sugar, 1 1/2 cups water, and orange peel to boiling.
2. Reduce heat and simmer for 5 minutes.
3. Layer half the bread cubes, nuts, raisins, apple and cheese.
4. Pour half the syrup to moisten. Repeat. Make sure the mixture is very moist.
5. Bake for 30-40 minutes at 350 degrees.