



Macho Mole` Rub

Ingredients: Ancho chili, paprika, cumín, sugar, garlic, onion, oregano, cocoa, salt and black pepper

Uses: Use as rub on beef, pork, chicken or wild game meat, use in making a stew, or add to enchilada sauce for a pick-me-up. Spice up your taco meat with a pinch of Macho Mole`

Preparation: Remove meat from refrigerator about 30 minutes before grilling. Apply a liberal amount of oil such as canola or olive to your meat. Make sure to coat both sides of meat. Add rub to coat both sides. Rub a light layer of oil over rub to keep in moisture during grilling. Let meat rest on counter for the remainder of the thirty minutes. Grill meat according to chosen cut and likeness. You can prepare meat with rub and marinated wrapped in plastic wrap or airtight container in refrigerator for up to two days. The longer you marinate the more flavors you will have.

Note: Due to the sugar you may want to grill meat away from a direct flame. You can choose to allow the final cooking to be done over the flame if you would like a caramelized coating.

Stew: To create a mole` cut two lbs. chicken, pork or beef t into bite sized chunks and sprinkle with salt and pepper. Heat 1 Tbsp. oil in a frying pan over med-high until meat is cooked fully. Add 1 small chopped onion to the meat and continue cooking

until onions are tender. Add two Tbsp. Mole` mix along with 1 cup broth and one can diced tomatoes. Lower heat to low, place a lid on pan and simmer for 15 minutes. Remove lid and add ¼ cup dark chocolate morsels. Stir until chocolate is melted. Cover pan and allow to cook another 45 min. Taste the stew; if slightly bitter add one tsp. brown sugar. You can adjust seasoning here by adding more mole rub, broth and or salt. Allow stew to cook an additional five minutes after each addition.