

Mole Sauce - Mexican Style

*Thelma Levinson - Middletown, DE
Treasure Classics - National LP Gas Association - 1985*

*1/2 cup blanched almonds
1 small onion, chopped
1 cup green pepper squares
2 tablespoons canned
pimiento, cut up
2 cups canned tomatoes
1/2 teaspoon salt
1 1/4 teaspoons chili
powder
1/8 teaspoon black pepper
1/8 teaspoon ground
cinnamon
1/8 teaspoon ground cloves
2 tablespoons dry bread
crumbs
1/2 cup hot water
1 cube beef bouillon
1/4 of a one-ounce square
unsweetened chocolate*

Preparation Time: 15 minutes

Cook Time: 40 minutes

Place 1/2 cup of almonds in a blender. Run about 30 seconds. Add the onion, green pepper, pimiento and one cup of the canned tomatoes. Blend for 1 minute. Place the mixture into a saucepan. Blend a second cup of tomatoes and add to the first mixture.

Add the salt, chili powder, pepper, cinnamon, cloves, bread crumbs and 1/2 cup of hot water which contains the dissolved beef bouillon. Simmer for one-half hour, stirring occasionally.

Stir in the chocolate.

Per Serving (excluding unknown items): 680 Calories; 45g Fat (54.4% calories from fat); 25g Protein; 60g Carbohydrate; 14g Dietary Fiber; 0mg Cholesterol; 3305mg Sodium. Exchanges: 2 Grain(Starch); 1 1/2 Lean Meat; 5 1/2 Vegetable; 7 1/2 Fat.