

## **SMOKEY PORK BACON MOLE with Homemade Cheese Sauce**

### **Serves 4**

1 kg chopped bacon (lardons de porc fumé)  
250 grams of hominy-corn (drained) \*\*  
250 grams of pineapple cut into cubes (fresh or canned, drained)  
  
1/4 jar (60 gr) of CHEZWaWa small-batch Mole Sauce \*\*  
1/4 jar (90 gr) of CHEZWaWa small-batch Salsa Verde \*\*  
30gr fresh cilantro, chopped finely  
Juice of 2 limes  
100ml water

In a medium-sized pot, cook the lardons over medium-high heat until they release most of their oil & water, at least 10 minutes. Remove the lardons with a slotted-spoon, and pour off all of the bacon oil/grease (dispose of properly when cooled - i.e., do NOT pour grease down the drain!)

Put back the lardons in the same pot along with the hominy-corn and pineapple (no liquid) and sauté over medium-high heat – stirring continuously and pouring off more grease/liquid again if necessary - until all of the ingredients begin to look “caramelized” (i.e. brown and starting to stick to the pan), about 8-10 minutes.

Turn down the heat to LOW and stir in remaining ingredients all together, bring to a slow simmer. Cook for another 5 to 8 minutes until the mole sauce is completely dissolved and all ingredients are well-combined. The pork should still have some liquid left (i.e., NOT DRY).

For the homemade Cheese Sauce (optional):

Put equal parts of shredded cheddar cheese, milk, and sour cream into a small sauce-pan on the stove (optional: also with a dash of white-wine), and cook on low heat for 2 to 3 minutes, stirring constantly until cheese is completely melted and you have a smooth orange mixture.

Serve over rice (pork bacon mole mix, topped with cheese sauce if made)

- or both can also be used as taco fillings for corn or flour tortillas \*\* along with fresh avocado slices and shredded lettuce.

\*\* *Ingredient usually available at Pequeña Tienda at CHEZWaWa-Châtelain.*