

TURKEY IN MOLE SAUCE

Serves 6-8

1 jar (240 gr) of CHEZWaWa small-batch Mole Sauce **

1 fresh young turkey about 2 to 3 kilos cut into serving pieces (or a mix of your favorite pieces purchased separately)

4 garlic cloves

1 white onion, cut into large pieces

1 tablespoon salt

30 gr sesame seeds

(optional 500 gr potatoes, peeled and cubed, then boiled until just starting to become tender)

Place the turkey, garlic, onion and salt into a large pot and add about 4 liters of water. Bring to a boil, lower heat to low-medium, cover and simmer for 45-60 minutes or until the turkey is tender. Drain, reserving about 2 liters of the stock.

Take the same or another large pot and add the Mole Sauce plus stir in about half (1 liter) of the reserved stock. Heat on low heat for about 3 minutes until sauce becomes fluid, add the turkey pieces (and potatoes if desired) then cover partially and cook over medium heat for about 10 minutes. If the sauce becomes too thick or not sufficient, add some more stock.

Toast the sesame seeds in a small skillet over medium heat until golden.

Serve the turkey mole hot on a large serving platter, with the toasted sesame seeds sprinkled on top.

Note: Turkey can also be substituted with a whole chicken, or with boneless lean pork cut into chunks.

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