



**THE BLUE PLATE  
DINER'S FRY SAUCE**

2 qts. mayonnaise  
5 cups ketchup  
2 cups barbeque sauce

Mix the above and serve with fries or hashed browns.

And from The Red Iguanas owner, Lucy Cardenas comes:

**MOLE NEGRO WITH  
CHICKEN**

3 Tbsps. vegetable oil  
6 boneless, skinless chicken breast halves  
Kosher salt to taste  
3-4 cups Mole Negro (recipe follows)  
12 (8 Inch) flour tortillas, warm.

Heat a medium skillet over medium heat. Add the oil. Season the chicken breasts with salt and cook until golden brown on both sides, about 3 minutes per side.

Add enough mole to just about cover the chicken and simmer 12 mins. Serve with warm flour tortillas.



**MOLE NEGRO**

7 pasilla negro chiles  
6 mulatto chiles  
1 quart (4 cups) hot water  
1/2 cup vegetable oil, plus more for cooking the chicken  
1 ( 8 " ) flour tortilla, roughly torn, plus more for serving  
1 overripe plantain or banana, roughly chopped  
1 small poblano chile, stemmed and roughly chopped, seeds removed  
5 cherry tomatoes, halved  
4 garlic cloves  
1/4 yellow onion  
1/2 cup raisins  
6 whole sprigs of cilantro  
1/3 cup roughly chopped walnuts, toasted  
1/2 cup salted peanuts, toasted  
2 ozs Mexican chocolate, roughly chopped  
1 bay leaf  
1 avocado leaf  
1/2 tsp. black peppercorns  
1/2 tsp. coriander seeds  
1/4 tsp. cumin seeds  
1/4 tsp. anise seed  
3/4 tsp. dried marjoram  
3/4 tsp. dried thyme  
1 whole clove  
1/2 cinnamon stick  
1/4 cup sugar  
Kosher salt

Remove the stems and seeds from the pasilla and mulatto chiles, then let them soak in the hot water for 20 mins.

Heat 1/4 cup of the vegetable oil in a large saucepan over medium-high heat. Toast the tortilla in the hot oil until golden brown. Add the plantain or banana, poblano, tomatoes, garlic, onion, raisins, epazote, and cilantro and saute until the poblano and onion soften. Add all the nuts., the chiles with their soaking water, the chocolate, bay and avocado leaves,



peppercorns, coriander, cumin, and anise seeds, marjoram, thyme, clove, and cinnamon stick. Simmer for 10 mins.

Remove the bay leaf and the clove and cinnamon stick. Transfer the mole to a blender and puree (carefully, it's hot) until smooth. If the mixture is too thick, add some hot water to thin, it should be the consistency of tomato sauce.

Heat 1/4 cup oil in a deep skillet over high heat. Pour in the mole, being careful not to spatter yourself with the hot oil. Stir in the sugar and some salt, reduce the heat slightly, and let simmer for 15 mins.

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