



# Chocolate Mole Sauce

by Lindsay Cotter



YEILD: 2 CUPS

## INGREDIENTS

- 4 teaspoon **Spectrum Olive Oil**
- 4 garlic cloves (2 teaspoon, minced)
- 1 cup white onion, chopped
- 4 tablespoon **Spicely Chili Powder\***
- ½ teaspoon **Spicely Cinnamon\***
- 4 teaspoon **Spicely Cumin\***
- 2 teaspoon **Spicely Dried Oregano\***
- Pinch of **Spicely Ground Cloves\***
- 2 chipotle peppers in adobo sauce
- 3 to 1 ¾ cups of **Edward & Sons "Not Chicken" Bouillon** (Sale \$2.99 - 2.5 oz) – less broth creates a thicker sauce.
- 4 tablespoon **fresh ground creamy almond or peanut butter** from our bulk section
- 2 ounce **Endanger Species Dark Chocolate** (Sale \$4.99 - 3 oz)
- 2 tablespoon **Equal Exchange Unsweetened Cocoa Powder**
- **Streits Kosher Salt** (Sale \$9.99 - 12.7 oz)\*

## DIRECTIONS

1. Heat the olive oil in a medium saucepot, and add the garlic and onion sauteing on medium heat for about 2 minutes or until it is fragrant.
2. Add the spices – chili powder, cinnamon, cumin, oregano, cloves, and chipotle (optional). Mix them all together, and cook for an additional 1 to 2 minutes.
3. Remove the pot from the heat, and add the broth, stirring to combine.
4. Carefully, transfer the sauce to a high-speed blender. Or, use an Immersion Blender to blend the ingredients until smooth.
5. Transfer the mixture back to the pot, and add almond butter, chocolate, cocoa powder, and sea salt. Return the heat to medium-high, and bring the sauce to bubbling before reducing the heat back to low. Let it simmer for 15-20 minutes.
6. Use as a simmer sauce for veggies, tofu or meat, as a topping or dip.

*\*Check out our bulk department for many of your spice & seasoning needs.*