

Chicken Mole

Ingredients:

1 2 1/2- to 3-pound ready-to-cook broiler-fryer chicken, cut up
1/4 cup butter or margarine
1/4 cup finely chopped onion
1/4 cup finely chopped green pepper
1 small clove garlic, minced
1 7 1/2-ounce can tomatoes, cut up
1/2 cup beef broth
2 teaspoons sugar
1/2 teaspoon chili powder
1/8 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
Dash ground cloves
Dash bottled hot pepper sauce
1/4 of a 1-ounce square unsweetened chocolate
2 tablespoons cold water
1 tablespoon cornstarch

Directions:

In large skillet brown chicken slowly in butter.
Season lightly with salt and pepper. Set chicken aside; cover.
In same skillet cook onion, green pepper, and garlic in butter remaining in pan till vegetables are tender.
Add tomatoes, beef broth, sugar, chili powder, cinnamon, nutmeg, cloves, hot pep-per sauce, and chocolate.
Add chicken.
Cover and reduce heat; cook till meat is tender, about 45 minutes.
Remove chicken to a serving platter; keep warm.
Slowly blend cold water into cornstarch; stir into sauce.
Cook and stir till thickened and bubbly.
Pour sauce over chicken.

Serves 4