



## Where Seattle Goes For Seafood

*Presents*

### MEXICAN WHITE PRAWNS WITH MOLE

#### Mole

1 1/4 oz.	Ground Ancho Chile
1/4 oz.	Ground Guajillo pepper
1 each	Roma tomatoes
1 each	Tomatillo
1 each	Jalapeño pepper
1 tbsp	Butter
1 oz.	Garlic
1 1/2 oz.	Onion (chopped)
1/2 tsp	Ground cinnamon
1/2 tsp	Ground cloves
1/4 tsp	Black pepper
1/4 tsp	Ground ginger
1/4 tsp	Golden raisins
1/4 cup	Peanuts
1 each	Corn tortilla (torn into small pieces)
1 oz.	Sesame seed
2 oz.	Toasted almonds
1 1/4 pt	Chicken broth
1 oz.	Ibarra Mexican chocolate melted
3/4 tsp	Salt

#### **Instructions:**

1. Char tomato, tomatillo, and jalapeno until black.
2. Melt butter in saucepan over medium heat in a medium size saucepan.
3. Add onions and garlic, sauté until golden brown.
4. Add the cinnamon, cloves, black pepper, ginger, raisins, peanuts and corn tortilla.
5. Cook for 2 minutes, stirring constantly.
6. Add chicken stock and the salt bring to a boil.
7. Turn the heat down to a simmer and let cook for 30 minutes.
8. Remove from the saucepan from the heat and add in the chocolate.
9. Let the mixture cool slightly then blend (A blender is the recommended tool for this. A Cuisinart will not yield a smooth sauce).
10. Be careful not to fill the blender more than 1/3 of the way full. You may need to blend in batches.
11. Cool and place in refrigerator.

**Prawns**

16 each	Mexican white prawns
1/2 cup	Olive oil
2 tbsp	Salt and pepper

**Instructions:**

1. Preheat your grill or broiler.
2. Clean prawns by removing shell and cutting a 1/8<sup>th</sup> inch cut in the back of the prawn.
3. Remove the “sand track” that runs along the back of the prawn and set aside to grill.
4. When all the prawns are cleaned cover them in oil and season them with the salt and pepper.
5. Place on hot grill until cooked through—turning once.
6. Reheat mole sauce while prawns are grilling.
7. Place prawns onto serving platter and top with mole sauce.
8. Garnish as desired and serve.