



Braised Turkey in Mole Sauce *(adapted from High Plains, the Joy of Alberta Cuisine)*

You'll need a cast iron Dutch oven to make this dish in the best way possible. If you don't have one, put it on your Christmas wish list or just go buy yourself one - You're worth it!

4 dried ancho chiles
1 chipotle chile in adobo
5 Roma tomatoes, chopped (I left the skins on)
1 large yellow onion, chopped
2 cloves garlic, minced
1 teaspoon dried oregano
1/4 teaspoon dried cumin
Bouquet garnie of 6 whole allspice berries, 1 stick cinnamon, 3 cloves and 4 whole peppercorns wrapped in cheesecloth
1 cup water
1/4 cup blanched almonds
1/4 cup sesame seeds
1/4 cup raisins
2 cups low sodium chicken broth
1 cube Knorr Swiss Chicken bouillon
3/4 of a disc of Mexican Chocolate, chopped
Salt and freshly ground black pepper
2 large turkey thighs, skin on (about 2.5 pounds)
2 tablespoons vegetable oil

Heat cast iron Dutch oven over high heat. Add dried ancho chiles and cook, pressing down with a spatula until soft. Turn often so they don't burn. (About 5 minutes). Remove from heat and place chiles into a bowl. Cover with boiling water and allow to hydrate for 15 minutes. Remove from bowl and remove seeds and stems.

Place chiles into a medium pot along with chipotle, tomatoes, onion, garlic, oregano, cumin, bouquet garnie and water. Bring to a boil, then reduce heat to low simmer, cover and cook for 30 minutes. Remove from heat, remove bouquet garnie and discard. Place all ingredients into a blender or using an immersion blender, puree until smooth. Set aside.

Toast almonds in a small non stick pan over medium high heat, stirring often so they don't burn. Remove to a plate and cool. Repeat process with sesame seeds watching them carefully so they don't burn. Remove to a plate with almonds and allow both to cool to room temperature. Place toasted nuts and seeds into a blender and grind to a paste. Add raisins to blender and continue to grind until smooth.

Rinse Dutch oven out and dry well. Place oil in Dutch oven and heat over medium high until oil is shimmering. Wash and dry turkey thighs, then season well with salt and pepper. Brown well on both sides, 1 thigh at a time in hot Dutch oven. Remove browned thighs to a plate. In Dutch oven, combine pureed chile sauce, nut paste, chicken broth, chicken bouillon cube, and chocolate. Season with salt and pepper then bring sauce to a boil, stirring constantly. Add turkey thighs. Cover pot and place in a 300 oven for 2 to 3 hours, or until turkey thighs are falling apart. Remove cover from pot for last 45 minutes of cooking to thicken sauce.

To serve, remove turkey thighs from pot. Discard bones and shred meat with 2 forks. Return meat to pot and incorporate with sauce. Serve in warmed tortillas (flour or corn) with shredded lettuce, fresh tomatoes, avocado and lots of fresh limes. Serves 6.