

Mexican Chicken Mole

Concocted by Edward G. Bottrell using the traditional 'mole' sauce containing cocoa.
Good as a main course with rice. Makes 8 Servings

8	Chicken Breasts (with skin)
$\frac{1}{4}$ cup	Olive Oil
1	Green Pepper, sliced $\frac{1}{4}$ "
1	Red Pepper, sliced $\frac{1}{4}$ "
2 medium	Onions, sliced $\frac{1}{4}$ "
2-3	Cloves Garlic, crushed
28 oz.	Tomato Sauce (up to 36 oz. OK)
3-4 Tbsp.	Chili Powder
Dash	Cayenne
4	Cloves, whole
3 Tbsp.	Cocoa powder (un-sweetened) dissolved in 3 Tbsp. water
Salt & Ground Pepper	to taste

1. Preheat oven to 400° F
2. Sauté chicken pieces on all sides in a hot skillet with olive oil. Remove and set aside. Drain excess fat.
3. Add peppers, onions and garlic to fat in skillet. Cook over medium heat until lightly brown.
4. Add remaining ingredients, stir and bring to a boil.
5. Put chicken in a suitable casserole dish and cover with the hot sauce.
6. Cover and cook at 400° F for about 30 minutes.
7. Serve on a bed of hot rice.