



**CHEF'S EXPRESSIONS**

fashionable catered events

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## **Beef Skirt Steak with Three Step Molé Sauce**

Serves 4



### **Skirt Steak Preparation**

1 lb. Skirt Steak  
1 Shallot minced  
¼ cup White Vinegar  
¼ cup Sugar  
1 cup Chicken Stock  
Sea Salt and Black Pepper

Mix all ingredients together.  
Marinate steak overnight in marinade. Season with salt and pepper. Make mole sauce (see below). Grill steaks to desired doneness. Spoon mole sauce over grilled skirt steak.

### **Step 1: Molé Paste**

10 dried ancho chiles  
6 dried pasilla negro (or negro) chiles  
4 dried guajillo or mulato chiles  
6 T black raisins  
1/2 cup almonds  
6 T raw sesame seeds  
1/4 cup raw pumpkin seeds  
1 slice French bread  
1 corn tortilla  
One 3-inch piece of Mexican Canela (soft-bark cinnamon)  
OR 1 1/2 t ground cinnamon  
6 whole cloves  
1 t black peppercorns  
1 1/2 t dried oregano  
1 round of Ibarra Mexican Chocolate (3.1 oz.)

Wash the dried chiles under cold running water (hot water will increase the chile fumes). Shake out the chile seeds and break off the stems. Over high heat, heat a comal, griddle or a nonstick skillet and toast the chiles in batches. The chiles should soften and slightly brown. Do not blacken them, or they will become bitter.



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When they are all toasted, place them in a large bowl and cover with boiling water. Leave them to steep for 30 minutes. Add the raisins to the hot water so they will plump up.

While the chiles are soaking, fry the almonds, the sesame seeds and the pumpkin seeds in peanut oil. Watch carefully. Remove them as they begin to turn golden brown.

At the same time, place the French bread and the corn tortilla to toast in the oven.

Break up the cinnamon, cloves and peppercorns in a spice grinder.

Blend the chiles almonds, sesame seeds and pumpkin seeds in a blender with a little soaking water. Add some soaking water for the desired consistency of a thick gravy. This could take two or three batches.

When blending the last batch, add the raisins, crushed spices, tortilla, bread, oregano and chocolate, broken into small pieces. Makes about 1 quart of mole paste.

### **Step Two: Molé Sauce**

Mole Vegetables:

3 large tomatoes

1/2 onion

4 cloves garlic

2 t olive oil

Place tomatoes in a small pan and roast in a preheated 375 degree oven for 20 minutes. Wrap the onion and garlic up in aluminum foil, drizzle with olive oil and roast for 25 minutes in the 375 degree oven.

Place tomatoes, their juices, onion and garlic in a blender and puree.

### **Step Three: The finale**

2 cups Mole Paste

1 to 2 cups chicken broth for thinning

Add the puree to the Mole paste along with 1 cup of chicken broth. Bring to a simmer in a 3-quart pot. If the Mole seems too thick, add more broth in small amounts until it is the consistency of heavy cream.