



Chocolate Chicken Mole

Recipe from Michael Collier, Executive Chef of **Hershey** Country Club

INGREDIENTS:

- 2 whole chickens
- Salt and pepper
- 4 tablespoons olive oil
- 1 medium yellow onion, diced
- 2 red bell peppers
- 2 yellow bell peppers
- ½ cup whole garlic cloves, sliced
- 6 Roma tomatoes, diced
- 1 can chipotle peppers in adobo sauce
- 1 quart tomato juice
- 1 quart chicken stock
- ¼ cup Hershey's cocoa powder
- 2 ounces Hershey's semi-sweet chocolate, chopped
- ½ cup brown sugar

DIRECTIONS:

1. Cut chicken into pieces (legs, thighs and breasts).
2. Season with salt and pepper.
3. Heat skillet with olive oil and sauté chicken until golden brown.
4. Remove chicken from pan and set aside.
5. In the same pan, sauté onion, peppers and garlic for 5 minutes.
6. Add tomatoes and chipotle peppers with sauce.
7. Once simmering, add tomato juice and chicken stock and bring to a boil.
8. Add cocoa powder, semi-sweet chocolate and brown sugar.
9. Bring to simmer and check the seasoning.
10. Add chicken back to the liquid; let simmer until chicken falls off the bone.
11. Remove chicken from sauce and let reduce.
12. Once chicken has cooled, pull off the bone and place back into sauce.

YIELD:

6 servings

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