

Pork Tenderloin with Mole Coloradito



Yield:

6

AMT	UNIT	INGREDIENTS	PROCEDURES
3	piece	chile ancho	<p>take the seeds and membranes out of the chiles.</p> <p>in a pan or cacerole melt the lard and quick fry the following: dry chiles, tomato, onion, garlic, plantain and bread.</p> <p>In a hot pan put all the spices and the sesame seeds, keep stiring to prevent charing the spices.</p> <p>blend all the ingredients with the chicken stock and strain, cook the mole for 20minutes and let it rest for 25 more.</p> <p>cut the tenderloin in half inch slices, season both sides with salt and pepper, sute with butter for two minutes by side and let it rest for ten minutes.</p> <p>serve and garnish with sesame seeds, try mexican rice as a side dish and of course, corn tortillas</p>
3	piece	chile guajillo	
2	piece	tomato	
1/4.	piece	onion	
2	clove	garlic	
1/3.	piece	plantain	
1/4.	piece	cinamon stick	
1	tbspoon	marjoram	
1	tbspoon	thyme	
4	piece	clove	
4	piece	all spcice	
1/2.	piece	mexican chocolate	
1	slice	egg bread	
2	tbspoon	chicken stock	
1	tbspoon	lard	
1	tbspoon	salt	

