

## Chef from the Hood Recipes



**Chef:**

Laurie Souza

**Restaurant:**

Chez Felice on the Windsor Town Green, Windsor, California

**Recipe:**

Chicken Mole en Copas pequeños de Asiago!

**To make mole:** Preheat oven to 350°

Sauté 1 large, chopped red onion in a little bit of olive oil in a large ovenproof pan or wide Dutch oven.

Add 4 cloves of chopped, fresh garlic.

Before the garlic browns, add an 8 ounce jar of Mexican mole paste/sauce and 2 cups (or 1 can) of chicken stock.

**When saucy and warm add:**

8 to 12 boneless chicken thighs

2 halved, stemmed, seeded serrano chilies

6 large, ripe, chopped tomatoes

1 bunch of chopped cilantro

Stir to coat chicken with sauce and place all in oven for 2 hours. Shred/break apart chicken in sauce. Add salt & pepper if needed. Serve with warm tortillas or...

**Little cheese cups:** Shred Asiago cheese, (1/3 cup of shredded cheese for each bowl). Place cheese on a non-stick sheet pan in a small circle, leaving a few inches between each. Bake at 350° until golden (4 minutes +/-). Remove the warm, pliable disk from pan and drape it over a shot glass or inverted tea cup. It will cool and harden into a small bowl shape. Fill bowls with warm mole just before serving.

**Garnish ideas:**

a kiss of sour cream, a couple of chives, a shaving of cheese or Valrhona Chocolate

At the recent Sonoma Showcase of Wine & Food, Chez Felice's carnitas elegantly served on crunchy little Asiago cheese discs drew raves. I assumed the discs were tiny corn tortillas until the first delicious bite. I had to get this recipe! At Chez Felice, mole (mó-lay) is served in tasty little cups made the same way. (The mole recipe serves six for an easy family supper even without the little cups. Just warm some tortillas or make quesadillas to serve alongside.) For an appetizer, plan on making two or more little cups per person. Spoon warm mole into the cups just before serving. Chef Souza suggests pouring Chateau Felice Zinfandel which pairs beautifully with the mole and the small curls of Valrhona Chocolate she adds to each serving!