

# Pork Belly Mole with Pumpkin Seeds & Orange Zest

Serves 6-8

## For the pork:

3 canned chipotles in adobo  
3 tbsp adobo sauce reserved  
1/2 cup corn oil  
1/2 cup apple cider vinegar  
2 tbsp ancho chile powder  
1 tbsp dried oregano  
1 tbsp honey  
3 cloves garlic  
Kosher salt and freshly ground black pepper, to taste  
3 lbs. pork belly, trimmed

## For the mole:

1 large tomatillo, stemmed, rinsed and quartered  
1 small tomato, cored and halved  
1 small yellow onion, roughly chopped  
1 cup corn oil  
6 dried pasilla chiles, stemmed and seeded  
1/2 ripe plantain or banana, cut into 1/2" cubes  
1/4 cup peanuts, plus more crushed for garnish  
1/4 cup sesame seeds  
1/4 cup raisins  
2 1/2 cups chicken broth  
2 oz dark chocolate, chopped  
1 1/2 tsp oregano  
1/2 tsp ground canela or cinnamon  
1/4 cup pumpkin seeds, toasted  
Kosher salt to taste  
Brown sugar to taste  
Zest of two oranges



(savor)

## Marinate the pork:

In a blender, purée the chipotles with their reserved sauce, oil, vinegar, chile powder, oregano, honey and garlic until smooth and season with salt and pepper. Put pork into a 1-gallon resealable plastic bag and pour sauce over pork. Refrigerate overnight.

## Make the mole:

Heat oven to broil and position a rack 10" from the heating element. Toss tomatillos, tomatoes and onions with 2 tbsp oil in a bowl and transfer to a baking tray; broil, turning once with tongs, until soft and well browned, about 15 minutes. Transfer charred vegetables to a large bowl; set aside. Heat oven to 400°F. Transfer chiles to the baking tray and toast, turning once, until dark and fragrant, about 3 minutes. Transfer toasted chiles to large bowl and cover with 3 cups boiling water; set aside to let soften for 15 minutes. Drain chiles, reserving 1/2 cup soaking liquid; set aside.

Heat 3/4 cup oil in a 3-qt. high-sided skillet over medium-high heat. Add plantains (or bananas) and cook, stirring frequently, until browned, 2 minutes. Add peanuts and sesame seeds and cook, stirring frequently, until browned, 3 minutes. Add the raisins, the tomatillo mixture, and the chiles with the reserved soaking liquid, along with the chicken broth, chocolate, oregano and canela; bring the mixture to a boil and remove from heat. Working in batches, purée the chile mixture in a blender to make a smooth mole.

Heat remaining oil in a 4-qt. saucepan over medium-high heat. Add mole and cook, whisking frequently, until it thickens slightly, about 5 minutes. Season with salt and brown sugar; set mole aside and keep warm.

Meanwhile, heat oven to 400°F. Remove pork from adobo, season lightly with salt, and transfer to a rack set in a roasting pan. Discard adobo. Cook the pork, flipping once, until browned, cover with foil and turn oven to 325°F and cook an additional 2 hours. Transfer pork to a platter; let rest for 10 minutes. Slice pork into 1/2"-thick medallions. Divide mole between 6 plates. Arrange pork over mole and garnish with pumpkin seeds and orange zest.



**Pairs well with the following beer styles:**

Quadrupel, Double IPA, Black Ale, Belgian Dark Ale, Belgian Porter