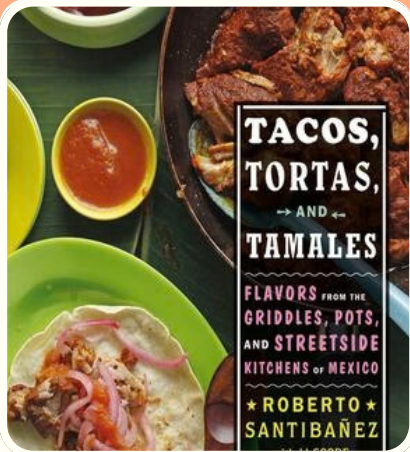
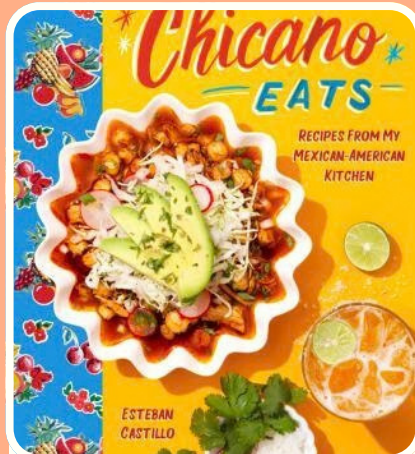


COOKBOOKS FOR MORE INSPIRATION



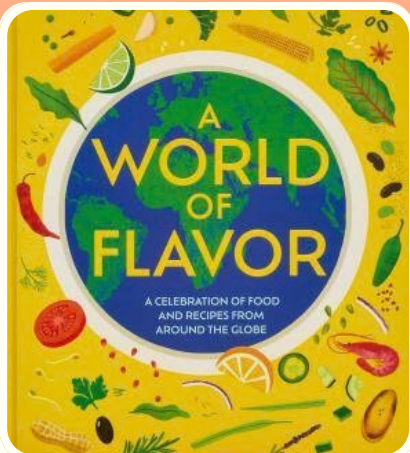
Tacos, Tortas, and Tamales

Roberto Santibañez
available from Libby



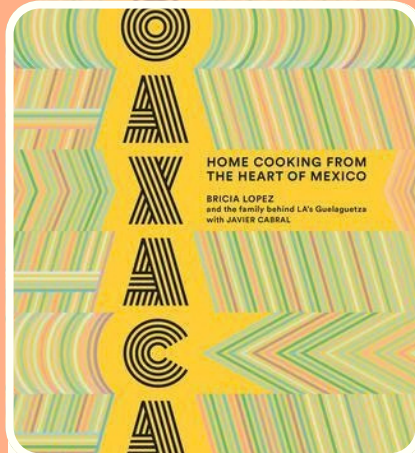
Chicano Eats

Esteban Castillo
Available from Roseburg



A World of Flavor

Gabrielle Langholtz
available from MWL



Oaxaca

Bricia Lopez
available from MWL



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SPICE CLUB

OCTOBER 2026 SPICE: MOLE SPICE RUB

This Particular Seasoning Contains:

ancho chile powder, New Mexican chile powder, kosher salt, unsweetened cocoa powder, light brown sugar, ground cinnamon, chile de arbol, allspice, ground cloves, coarse black pepper

Best Ways to Use this Rub:

- As a rub for chicken, pork, or veggies for tacos. You can find more traditional mole sauce recipes in the suggested cookbooks.

"Mole is a traditional sauce and marinade originally used in Mexican cuisine...Generally, a mole sauce contains fruits, nuts, chili peppers, and spices like black pepper, cinnamon, or cumin. Pre-Hispanic Mexico showcases the role of chocolate, primarily as a beverage rather than a confection. Although modern culinary practices emphasize its versatility, historical evidence indicates that chocolate was added to mole likely in the early 21st century." *Source: Wikipedia, "Mole (sauce)"*



**"THE SPICE! IT'S IN
EVERYTHING HERE!"**

— FRANK HERBERT

Mole Spice Rub

Source: Food Network, "Mole Spice Rub, courtesy of Bobby Flay"
www.foodnetwork.com/fnk/recipes/mole-spice-rub-8009574

- **¾ cup ancho chile powder**
- **¼ cup New Mexican chile powder**
- **3 tbsp kosher salt**
- **2 tbsp plus 2 tsp best-quality unsweetened cocoa powder**
- **2 tbsp plus 2 tsp light brown sugar**
- **2 tbsp plus 1 tsp ground cinnamon**
- **2 tsp chile de arbol**
- **2 tsp allspice**
- **1 tsp ground cloves**
- **1 tsp coarsely ground black pepper**

Whisk ingredients together in a small bowl. Store in an airtight container for up to 6 months or use in Mole-Rubbed Braised Chicken Thigh Tacos.

Mole-Rubbed Braised Chicken Thigh Tacos

Source: Food Network, "Mole Spice Rub, courtesy of Bobby Flay"
www.foodnetwork.com/fnk/recipes/mole-spice-rub-8009574

Yield: 4 servings

- **8 bone-in skinless chicken thighs**
- **Kosher salt and freshly ground black pepper**
- **Mole Spice Rub**
- **3 tbsp canola oil**
- **1 Spanish onion, chopped**
- **2 cloves garlic, chopped**
- **2 cups chicken stock or broth**
- **8 springs cilantro**
- **6-inch flour or white corn tortillas, for serving**
- **Guacamole, pickled red onions, and/or shredded red cabbage, for serving**

"Mole-Rubbed Braised Chicken Thigh Tacos " continued

1. Season chicken with salt and pepper. Rub both sides of each thigh with some of the mole spice rub.
2. Heat oil in a Dutch oven large enough to fit the chicken thighs in a single layer. Add chicken and cook until golden brown on both sides, about 4 minutes per side. Remove the chicken to a plate. Remove all but 2 tablespoons of the fat from the pan.
3. Add onion and garlic and cook, stirring, for 4 minutes. Add broth and cilantro; bring to a simmer. Return chicken to the pot, reduce heat to low, cover and cook until chicken is tender, about 40 minutes. Remove chicken to a plate and let cool slightly then shred with a fork; discard the bones.
4. Meanwhile, continue to cook braising liquid uncovered until reduced by half and thickened, about 15 minutes. Return the shredded chicken to the pot.
5. While the braising liquid is reducing, preheat the oven to 300°F. Wrap the tortillas in aluminum foil and warm in the oven.
6. Heat a small cast-iron pan over medium heat until heated. Remove a warm tortilla from the foil and cook in the dry pan until slightly charred on both sides. Fill with the chicken, top with guacamole, pickled onions and/or shredded cabbage.

Did You Know?

Source: Wikipedia, "Mole (sauce)"

"[Mole] has become a culinary symbol of Mexico's mestizaje, or mixed indigenous and European heritage, both for the types of ingredients it contains and because of the legends surrounding its origin. A common legend of its creation takes place at the Convent of Santa Clara in Puebla early in the colonial period. Upon hearing that the archbishop was going to visit, the convent nuns panicked because they were poor and had almost nothing to prepare. The nuns prayed and brought together the little bits of what they did have, including nuts, chili peppers, spices, day-old bread and a little chocolate. They killed an old turkey, cooked it and put the sauce on top; the archbishop loved it. When one of the nuns was asked the name of the dish, she replied, "I made a mole." Mole is an archaic word for "mix"; now, this word mostly refers to the dish and is rarely used to signify other kinds of mixes in Spanish.^[8]"