

## 1971 TURKEY MOLE

### MOLE POBLANO DE GUAJOLOTE

Adapted from Elisabeth Lambert Ortiz

SERVES 10 TO 12

ACTIVE TIME: 1¼ HR START TO FINISH: 3½ HR

*Today, everyone recognizes that Mexican cuisine can be sophisticated; mole poblano de guajolote was the dish that first opened many Americans' eyes to that fact. A magical alchemy occurs when chocolate's deep flavors meld with chiles and nuts. For more information about ancho, mulato, and pasilla chiles, see Kitchen Notebook, page 137.*

- 1 (10- to 12-lb) turkey, cut into 10 to 12 serving pieces
- 3 tablespoons plus ½ teaspoon salt
- 6 tablespoons pork lard or vegetable oil
- 12 to 18 cups cold water
- 6 dried ancho chiles (4 by 2½ inches; 3 oz total)
- 4 dried mulato chiles (4 by 2½ inches; 2 oz total)
- 4 dried pasilla chiles (not pasilla de Oaxaca; about 6 by 1½ inches; 1½ oz total)
- 2 cups boiling water
- 1 lb tomatoes (3 medium) or 1 (14- to 16-oz) can whole tomatoes in juice
- 3 cups chopped white onion (1 lb)
- 1 tablespoon chopped garlic (3 large cloves)
- 2 (6- to 7-inch) corn tortillas, torn into pieces
- 1 cup whole blanched almonds (6 oz)
- ½ cup (3 oz) shelled and skinned peanuts (preferably raw)
- ½ cup raisins
- ½ teaspoon coriander seeds
- ½ teaspoon anise seeds
- 2 whole cloves
- 1 (½-inch) cinnamon stick (preferably Mexican *canela*), crumbled
- ¼ cup sesame seeds, toasted (see Tips, page 139)
- 1½ oz unsweetened chocolate, chopped
- 1 tablespoon sugar, or to taste

**ACCOMPANIMENT:** white rice

**COOK TURKEY AND MAKE BROTH:** Pat turkey pieces dry and season with 1½ teaspoons salt. Heat lard in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then cook turkey pieces in 3 or 4 batches until

browned on all sides, about 6 minutes per batch. Transfer turkey pieces as browned to a 10-quart pot. Pour lard into a heatproof measuring cup and reserve.

►Add enough cold water to just cover turkey (12 to 18 cups) and 2 tablespoons salt. Bring to a boil, skimming any foam, then simmer, uncovered, until turkey is tender and cooked through, 1 to 1½ hours. Transfer turkey pieces to a bowl and broth to another bowl. Skim fat from surface of broth.

### PREPARE CHILES AND TOMATOES WHILE

**BROTH SIMMERS:** Discard stems, seeds, and ribs from chiles (see Tips, page 139) and tear chiles into pieces. Soak chiles in 2 cups boiling water in a large bowl, keeping submerged with a sieve or plate, 30 minutes. ►Cut an X in the end opposite stem of each fresh tomato, if using, and immerse in a 2- to 3-quart pot of boiling water 10 seconds, then transfer to a bowl of ice and cold water to stop cooking. Peel and seed fresh tomatoes when cool, then coarsely chop.

**MAKE MOLE:** Purée chiles with soaking liquid, onions, garlic, tomatoes (including juice if canned), tortillas, and 2 cups turkey broth in a blender (use caution when blending hot liquids) in 2 to 3 batches until smooth, about 2 minutes per batch, and transfer to a large bowl.

►Grind almonds, peanuts, raisins, coriander, anise seeds, cloves, cinnamon, and 2 tablespoons sesame seeds in a food processor until finely ground, about 2 minutes. Add ¼ cup turkey broth and process until mixture forms a paste, about 2 minutes more. Stir paste into chile purée.

►Heat ¼ cup reserved lard in a wide 8- to 9-quart heavy pot over moderate heat until hot but not smoking, then carefully add chile-nut mixture (use caution; mixture will spatter) and bring to a boil over high heat, stirring with a long-handled wooden spoon. Reduce heat to moderate and cook, stirring, until thickened (and to help flavors develop), 8 to 10 minutes. Stir in chocolate and enough turkey broth (about 4 cups) to thin mole to consistency of heavy cream, and bring to a simmer, stirring until chocolate is melted. Stir in sugar and remaining 2 teaspoons salt and simmer, partially covered (leave only a small gap), stirring occasionally, 30 minutes. Add turkey pieces to mole and simmer, covered, stirring occasionally, until heated through, 15 to 20 minutes. Season with salt and sugar and add more turkey broth as necessary (sauce should be thick enough to coat turkey, but not gloppy; sauce will continue to thicken as it

stands). Serve sprinkled with remaining 2 tablespoons sesame seeds.

**COOKS' NOTES:** Turkey and broth can be cooked 1 day ahead. Cool turkey completely in broth, uncovered, then chill in broth, covered. Discard solidified fat. • Mole, without turkey, can be prepared 1 day ahead. Cool completely, uncovered, then chill, covered. Chill turkey in remaining broth. Add turkey to mole and gently reheat in heavy pot over low heat, stirring frequently to prevent scorching. Add more broth to thin if necessary.

## 1972 STUBENKÜKEN ANGOSTURA SQUAB WITH BITTERS

Adapted from Hotel Vier Jahreszeiten,

Hamburg, Germany

SERVES 6

ACTIVE TIME: 1¼ HR START TO FINISH: 2½ HR

*Aromatic bitters, the magic ingredient in so many of our favorite cocktails, comes as a bit of a surprise as a component in a stuffing. But it adds a complexity of flavor that couldn't be achieved any other way. Like duck breast, squab is a dark meat best served when still pink, since well-done squab tends to be tough.*

- 6 (1-lb) squabs with their livers, if included
- 3 tablespoons vegetable oil
- 1¼ sticks (½ cup plus 2 tablespoons) unsalted butter, cut into tablespoon pieces
- 1 small onion, halved lengthwise then sliced
- 1 Turkish or ½ California bay leaf
- 3 sprigs fresh thyme
- 3 sprigs fresh flat-leaf parsley plus 2 tablespoons finely chopped
- 1 (3-inch) piece celery
- 1 cup dry white wine
- 1¾ cups reduced-sodium chicken broth (14 fl oz)
- 2¼ cups water
- 3 cups coarse fresh bread crumbs (from ½ baguette, including crust)
- 3 chicken livers (6 if there are no squab livers), trimmed and rinsed
- ½ cup finely chopped shallots
- 2 teaspoons salt
- 1 teaspoon black pepper
- ¼ cup heavy cream
- 1 teaspoon Angostura bitters
- 1 teaspoon cornstarch
- 1 teaspoon brandy >