

Vanilla-Citrus Brined Roast Chicken with Mole Coloradito

Tanque Verde Ranch

Brined Chicken

- 2 ea whole chicken
- 1 qt orange juice
- 1/4 c salt
- 1/3 c sugar
- 1/2 ea yellow onion (rough chop)
- 4 ea garlic cloves
- 3 ea arbol chile
- 2 ea bay leaf
- 1/2 tbsp blac pepper (whole)
- 1 ea (1 tsp) vanilla bean (or paste)
- 1 bn fresh cilantro

Seasoning

- salt
- black cracked pepper
- ancho chile powder



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Brined Chicken

In a 4 qt sauce pan add orange juice, salt, sugar, onion, garlic, arbol chile, bay leaf, whole black pepper and vanilla bean (split open). Simmer for 10 minutes and remove from heat, add cilantro and place in cooler until 40°F or below. Take the whole chicken (2.5-3lbs) and rinse thoroughly and truss. Please reference online resources as there are many methods to trussing. In a gallon zip storage bag or 4 qt container, marinate chicken for up to 24 hours. Preheat oven to 375°F (350oF convection). Evenly season

whole chicken with salt, pepper and chile powder. On a sheet pan with a roasting rack, place chicken with breast side up. Bake in oven for 45 minutes – 1 hour until chicken is 165oF (until leg juices run clear). Note some younger, natural chickens will have a light pink juice. This is just natural collagen which is normal. Let chicken rest for 5-10 minutes before serving.

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Mole Coloradito

- 2 oz lard (or vegetable shortening)
- 1/3 c sesame seeds
- 1/4 c almonds
- 1/3 c raisins
- 1/2 ea plantain (or banana)
- 2 ea corn tortillas
- 1/2 ea yellow onion (rough chop)
- 3 ea roma tomatoes (quartered)
- 4 ea garlic cloves
- 2 ea poblano chile (fresh)
- 4 ea New Mexico chile (dried)
- 4 ea Gujillo chile (dried)
- 1/2 ea yellow onion (roasted)
- 1 qt chicken stock
- 2 tbsp Chinese five spice
- 2spgs oregano (fresh)
- 1 oz dark chocolate (60%+)
- 1 tbsp salt

Preheat oven to 350°F. In a skillet (preferably cast iron) place lard and set heat to med. Toast sesame seeds, almonds, raisins, tortillas and plantains in skillet until dark golden brown, then set aside. Place onions, tomatoes, garlic and poblano on a sheet pan and roast for 25 minutes, then set aside. Place dried chiles on sheet pan and toast for 30 seconds. Remove from oven, de-stem and shake out seeds. Add all ingredients except chocolate to a 4qt sauce pot and simmer for 45 minutes. Remove from heat, and with emersion blender, blend until smooth (strain if possible then return to clean pan). Return to heat, and fold in chocolate. Simmer until sauce coats a spoon, season to taste and serve.