Turkey Mole Olé Olé

2 tbsp. vegetable oil
1/4 cup whole blanched almonds
1 yellow onion, diced
4 large cloves garlic, peeled and cut in half
1- 14.5 oz. can fire roasted tomatoes
1/2 tsp. each: ground cumin, cinnamon, coriander, anise, and dried oregano
1/4 tsp. ground cloves
1/4 cup raisins
1 – 7 oz. can chipotle chile peppers in adobo* (This is where you have some leeway with the heat - use only one chile if you can't stand the heat, more as you like it)
1/2 medium banana, diced
3 tbsp. peanut butter
1 slice French bread, toasted dark
3 cups turkey or chicken broth
salt
2 oz. dark chocolate, chopped (64% or more is best)
Leftover turkey or chicken
Cooked rice

In a 2-quart saucepan, heat the oil over medium heat. Add the almonds and stir until they are golden brown. Remove the almonds and set aside. Add to the oil in the saucepan the onion and garlic. Sauté until the onions are translucent. Add the fire roasted tomatoes and sauté a minute or two. Add the spices, raisins, chipotle peppers, banana, and peanut butter. Stir to combine, then break up the French bread into the pot and add 2 cups of broth. Throw the almonds back in (or carefully place them, whatever you feel comfortable with) and in batches, blend in a blender until smooth. Return to the pot, add the remaining broth, and reheat. Adjust the salt to taste, then whisk in the chocolate. Et Voila you have just made one of the easiest molés ever. Serve over your sliced (or shredded) turkey (or chicken, or pork, or sweet potatoes, or really, whatever you want) and rice.

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