

## **Cider-and-Beer-Braised Pork with Chocolate Mole**

1 2 1/4-pound boneless pork shoulder roast (Boston Butt roast), exterior fat removed and cut into 1-inch cubes  
1/2 teaspoon salt  
3 tablespoons canola OR olive oil  
1 small onion, finely chopped  
1/2 cup slivered almonds  
1 large jalapeño chile, seeds removed and minced  
1 clove garlic, minced  
2 teaspoons whole coriander seed  
2 teaspoons cumin seed  
2 teaspoons smoked paprika  
2 teaspoons ancho chile powder  
16 ounces lager beer (2 cups)  
2 cups pure pressed, pasteurized apple cider OR juice (not from concentrate)  
3 ounces grated or very finely chopped Mexican chocolate\*  
3 limes, juiced and zested  
6 cups hot cooked rice

Pat pork cubes dry with paper towels; season with salt. Heat 2 tablespoons of oil over medium-high heat in 5- to 6-quart heavy Dutch oven. Add half of the pork. Cook 2 to 3 minutes or until browned, stirring occasionally. Using slotted spoon, transfer pork to bowl. Brown remaining pork in remaining 1 tablespoon oil. Add all pork back to Dutch oven.

Stir in onion, almonds, jalapeño and garlic. Cook, uncovered, over medium-low heat for 5 to 7 minutes or until onion is crisp-tender and translucent.

Stir in coriander seed, cumin seed, smoked paprika and ancho chile powder; cook for 1 minute. Add beer and apple cider and bring to a simmer. Cover and gently simmer over medium-low or low heat for 2 hours.

If desired, cool mixture. Cover and refrigerate for up to 1 day. Spoon and discard fat from top of chilled mixture. Heat mixture over medium-high heat.

Stir in lime juice and zest, and chocolate into hot mixture. Serve over rice.

Serves 8 (3/4 cup pork mole *plus* 3/4 cup rice per serving).

\* If Mexican chocolate is unavailable, use 3 ounces *bittersweet chocolate* plus 1 1/2 teaspoon *ground cinnamon* and 3 drops *almond extract*.

**To Plate:**

Spoon rice into shallow bowls and top with pork in mole sauce.

**Menu:**

Ease of Preparation: Easy

Yield: 8 servings

Prep time: 55 minutes

Cooking time: 2 hours

Chilling time: up to 24 hours (optional)

**Nutritional Information per Serving:**

Calories: 530

Cholesterol: 75mg

Protein: 30g

Fat: 18g

Sodium: 250mg

Fiber: 3g

Saturated Fat: 4g

Carbohydrates: 57g