



A FESTIVE SAUCE

At a long-ago banquet, a Mexican chef dreamed up a unique sauce to serve with turkey or chicken. This special mixture, called **mole** [MOH' lay], is very different from the usual sauces served in Mexican American restaurants. For one thing, it contains chocolate!

Preparing mole involves a complicated set of procedures. The first step calls for the cook to use a sharp knife to remove the seeds from some whole chilies (hot peppers). The chilies are then fried, put into a large bowl, covered with water, and left to soak overnight.

The next day the chilies are fried until they are soft. The cook measures cloves and other spices, pumpkin seeds, sesame seeds, raisins, almonds, and garlic, and adds them to the chilies. Then the cook breaks some chocolate into small pieces and quickly whisks them in. The mole sauce is slowly cooked on the kitchen range. When the mixture is just thick enough to coat a wooden spoon, it is finished. Spooned over roast turkey, the result is luscious.

You are a cook explaining that shopping for and preparing mole is a complex task. What evidence supports your claim?



This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are approximately 20 lines visible. The paper appears to be a standard notebook page.

Describe the restaurant's name and location; the chef's training; the restaurant's atmosphere; special features, such as entertainment; and the unusual menu.



enthusiasm
luscious
thoughtful
patient
finish