



By PartyLite®

PORK IN MOLE – PUEBLA STYLE

- 1 jar (16 oz) **TSG Just Say Olé Mexican Simmerin' Sauce**
- ¼ cup water
- 1 onion, cut in small wedges
- 1 cup frozen corn, thawed
- 2 Tbsp unsweetened cocoa, preferable dark chocolate
- 1 Tbsp brown sugar
- 1 Tbsp **TSG Outrageously Garlic**
- ¼ tsp ground cinnamon
- 2-½ lbs boneless pork loin roast or ribs*
- 2 Tbsp cornstarch (optional)
- hot cooked rice

For Slow Cookers (4 hours):

1. Pour simmerin' sauce into a 3-½ to 5 quart slow cooker. Add ¼ cup water to sauce jar, secure lid and shake. Add to cooker along with onion, corn, cocoa, brown sugar, TSG Outrageously Garlic and cinnamon. Stir well
2. Remove layer of fat from outside of roast, if any. Cut pork into 2-3" pieces.* Add to cooker and stir. Cover and cook on high 4 hours. Stir once while cooking, if possible
3. Turn off cooker. Stir in cornstarch if you prefer a thicker sauce. Serve with rice.

*Note: If using boneless pork loin ribs, they do not need to be cut smaller for the slow cooker.

For Stovetop (1 hour and 30 minutes):

1. Pour simmerin' sauce into a 6-quart pot or Dutch oven. Add ¼ cup water to sauce jar, secure lid and shake. Add to pot along with onion, corn, cocoa, brown sugar, TSG Outrageously Garlic and cinnamon. Stir well.
2. Remove layer of fat from outside of roast, if any. Cut pork into 2-3" pieces. Add to pot, stir and heat until bubbling. Reduce heat, cover and simmer 1-½ hours, stirring occasionally.
3. Remove from heat. Stir in cornstarch if you prefer a thicker sauce. Serve with rice.

Makes 6 servings

MAIN DISH