

## Salmon with Fruity Mole

### For mole:

**1 large tomato**  
**1 thick sliced white onion**  
**4 garlic cloves, peeled**  
**3 ancho chiles, wiped clean, stemmed, seeded, lightly toasted and soaked**  
**2 guajillo chiles, wiped clean, stemmed, seeded, lightly toasted and soaked**  
**A 2-inch piece of peeled ripe plantain**  
**1/2 small Golden or Red Delicious apple, peeled cored and cut into 1-inch chunks**  
**1 cup, 1-inch chunks pineapple**  
**6 allspice berries**  
**3 cloves**  
**A 1-inch piece of Mexican cinnamon bark**  
**1/2 cup water**  
**3 tablespoons vegetable oil**  
**1 1/2 tablespoons cider vinegar, or to taste**  
**1 tablespoon shave piloncillo or 1 tablespoon dark brown sugar**  
**1 teaspoon sugar**  
**1 1/2 teaspoon salt, or to taste**

**For fish:**  
**Four 8-ounce skinless salmon filets, any bones removed**  
**salt and freshly ground black pepper**  
**juice of 1 lime**

Position a rack about 8-inches from the broiler and preheat, to low if possible. Put the tomato, onion slice and garlic on broiler pan, place under broiler and broil, turning once, until well browned, even charred in spots on both sides. About 12 minutes for the garlic, 15 minutes for the onion and 20 minutes for the tomato. Remove the individual vegetables as they brown, and let cool. Put the tomato, onion and garlic in a blender, add the drained chiles, plantain, apple, pineapple, allspice, clove, cinnamon and water and blend on low until fruit is finely chopped, then increase speed and blend until smooth.

Heat the oil in a medium heavy saucepan over medium heat and add contents from blender and boil, stirring constantly. Simmer and add vinegar, piloncillo, sugar and salt. Stir often until sauce is shiny and small beads of fat float to the surface, about 30 minutes.

As the sauce cooks, add up to 1 cup water in small increments. The sauce can be made one day in advance. Let cool and cover and refrigerate, reheat on low before serving and add small increments of water if necessary for correct consistency.

Preheat broiler and line broiling pan with aluminum foil. Season the salmon with salt, pepper and lime juice and place skinned side down, place 8-inches from heat and broil for about seven minutes or until medium-rate.

Divide the sauce on four plates, and top each pool of sauce with the salmon.



*Rosa's New Mexican Table, Roberto Santibañe*