

Milk Stout Mole Sauce

Recipe by Brian Oakley, General Manager @ Julians in Providence, RI (401) 263-8710

Ingredients

- * 2 tablespoon vegetable oil
- * 3 tablespoon chopped garlic
- * ½ ea. white onion (fine dice)
- * ¼ bunch oregano (picked and chopped)
- * ¼ bunch thyme (picked and chopped)
- * 1 ea. cinnamon stick
- * 1 tbsp. chili powder
- * 2 tbsp. flour
- * 1 quart Left Hand Milk Stout
- * 2 oz. dark chocolate (fine chop)

In hot sauce pan, sauté onion and garlic in vegetable oil until light brown.

Add oregano, thyme, cinnamon stick, chili powder and flour and simmer on low heat for 1 minute.

Slowly whisk in Milk Stout.

Simmer for 15 to 20 minutes, whisking occasionally to prevent from sticking.

Remove cinnamon stick and whisk in dark chocolate to finish.