

# OAXACAN-STYLE BEEF MOLÉ WITH BRAISED EPAZOTE BLACK BEANS, AND ANCHO-GARLIC MEXICAN RICE

PAIRED WITH 2021 CABERNET SAUVIGNON | YIELDS 6 SERVINGS

## BEEF INGREDIENTS

2½ lb Beef Shoulder (chuck or clod),  
cut into large chunks  
Kosher Salt, to taste  
Black Pepper, to taste  
2 tbsp Neutral Oil (Avocado or Grapeseed)

## FINISHING INGREDIENTS

1 tsp Red Wine Vinegar  
Salt, to taste

## CHILE MOLÉ BASE

3 dried Ancho Chiles, stemmed & seeded  
2 dried Pasilla Chiles, stemmed & seeded  
1 small White Onion, quartered  
5 cloves Garlic, unpeeled  
2 tbsp Sesame Seeds  
¼ cup toasted Pepitas  
1 tbsp Cocoa Powder  
1 tsp ground Cumin  
½ tsp ground Cinnamon  
1 Bay Leaf  
2 cups Beef Stock (plus more as needed)

## METHOD

1. Lightly toast the chiles in a dry pan just until fragrant. Do not burn. Cover with hot water and soak 20 minutes.
2. Roast onion and garlic in a dry pan until deeply browned. Peel garlic.
3. Blend soaked chiles, onion, garlic, sesame seeds, pepitas, cocoa, cumin, cinnamon, bay leaf, and beef stock until very smooth.
4. Season beef generously. Brown in oil in a heavy pot in batches until well caramelized, removing beef to a bowl, as needed.
5. Return all beef to an oven-safe pot or heavy baking dish with lid. Pour molé over beef. Add beef stock to cover beef by ¾. (Use a pot that just fits beef in a snug layer.) Bring to a gentle simmer, cover, and braise at low heat (or 300°F oven) for approximately 2½–3 hours until fork-tender.
6. Shred beef coarsely and return to sauce. Adjust thickness with stock if needed. Finish with vinegar and salt. Keep warm.

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## EPAZOTE BLACK BEANS

1½ cups dried Black Beans, soaked overnight  
1 small Onion, diced  
3 cloves Garlic, smashed  
1 Bay Leaf  
1 tsp dried Epazote (or oregano if unavailable)  
½ tsp ground Cumin  
Salt, to taste  
1 tbsp Olive Oil or Butter

## METHOD

1. Drain beans and cover with fresh water by 2 inches.
2. Add the onion, garlic, bay leaf, epazote, and cumin.
3. Simmer gently 1½–2 hours until creamy.
4. Salt generously and finish with olive oil or butter.

## ANCHO-GARLIC MEXICAN RICE

1½ cups Long-Grain Rice  
2 tbsp Neutral Oil  
½ cup Onion, minced  
3 cloves Garlic, minced  
1 tbsp Ancho Chile Powder  
2 tbsp Tomato Paste  
2½ cups Stock, Vegetable, Chicken or Beef  
1 Bay Leaf  
Salt, to taste  
1 tbsp Butter (optional)

## METHOD

1. Toast rice in oil until lightly golden.
2. Add onion and garlic; cook until soft.
3. Stir in ancho powder and tomato paste.
4. Add stock, bay, and salt. Bring to boil.
5. Cover, reduce heat, and cook rice for 15–18 minutes.
6. Rest 5 minutes and fluff.

## WARM CORN TORTILLAS

12 thick Corn Tortillas

Warm on a dry skillet or wrapped in foil in a low oven

## TO SERVE

1. Spoon rice onto plate or bowl
2. Add black beans.
3. Top with beef molé
4. Serve warm corn tortillas on the side
5. Garnish with cilantro, pickled red onion and radish escabeche.