

Time Out

New York

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Chug it out, bitches!

THE HEADIEST BEER
BARS IN TOWN

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The dish

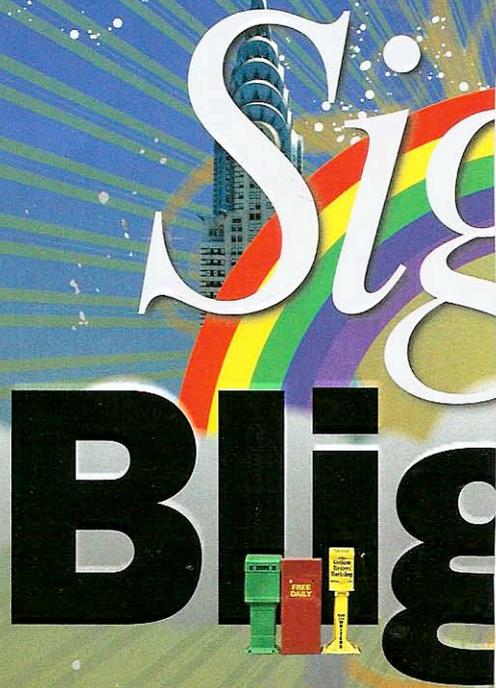
Mole

[MOH-lay]

"Generally, mole is a smooth, cooked blend of onion, garlic, several varieties of chiles, ground seeds... and a small amount of Mexican chocolate."

—*The New Food Lover's Companion, Second Edition*

In her book *From My Mexican Kitchen*, Diane Kennedy mentions nearly a dozen types of moles—a general term for Mexican cooked sauces. For New York diners, the word has become shorthand for the poultry dish mole poblano, as well as the complex sauce that goes with it (bitter chocolate lends it a distinctive muddy hue). At **Maya** (1191 First Ave between 64th and 65th Sts, 212-585-1818), chef Richard Sandoval smothers half a chicken in a mole made with more than a dozen unusual ingredients—animal crackers among them. Try a more straightforward version at **La Esquina** (106 Kenmare St at Lafayette St, 646-613-7100), where a half chicken comes with blistered green beans and a sauce so dark it verges on black. Though the succulent variety prepared by Julian Medina at **Toloache** (251 W 50th St between Broadway and Eighth Ave, 212-581-1818) gets points for innovation—replacing the usual rice-and-beans side with a Jerusalem artichoke gratin—the city's most craveable mole is at **Barrio Chino** (253 Broome St between Ludlow and Orchard Sts, 212-228-6710), where chef Ivan Garcia cloaks pulled-chicken enchiladas in his grandmother's intense secret-recipe sauce.—*Jay Cheshes*



Sigs
Bligs

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worst
the city