



# Mulato

*Capsicum annuum*



- Used for hundreds of years in Mexican cooking, this pepper has large, thick, meaty pods. Fruits start out green, turning to dark brown at maturity, and growing to about 4 inches long and 2 inches wide.
- The peppers have flavors of chocolate or licorice, with a hint of cherry and tobacco. Commonly ground into powder, and perfect for sauces and moles.
- Mild heat level

[Link to Mulato Seed](#)



## Chicken with Mulato Chile Sauce

Recipe found in: *The Official Cookbook of the Chile Pepper Institute*, page 72

Savor the rich flavors of Mexican cuisine with this Chicken with Mulato Chile Sauce. The tender chicken is par-cooked then simmered in a delicious sauce made from rehydrated mulato chiles, tomatoes, garlic, onions, wine, chorizo, and chayote. Served on a bed of achote rice, this dish has a deep reddish-brown hue and balanced flavors of chocolate, cherry and smokiness.

[Link to The Official Cookbook of the Chile Pepper Institute](#)



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