Makes 4 cups  Serving size: ¼ cup

4 dried Ancho chilies
4 c warm water
½ c canola or vegetable oil
½ c raw almonds, chopped
½ c unsalted roasted peanuts
½ c raisins
¼ c sesame seeds
4 whole canned plum tomatoes, drained
2 ¾ c (or more) water
1 ½ ounces Bittersweet chocolate, chopped

Place chilies in large bowl; pour 4 cups warm water over them. Let stand until chilies are soft, about 2 hours, turning occasionally. Drain, reserving 1 cup soaking liquid. Coarsely chop chilies.

Heat oil in heavy, large skillet over medium-low heat. Add almonds, peanuts, raisins and sesame seeds; sauté until toasted, about 12 minutes. Transfer mixture to processor; add chilies with 1 cup reserved chili soaking liquid and plum tomatoes. Puree until mixture is almost smooth.

Return mixture to skillet: add 2 ¾ cups water and bring to boil, whisking to blend. Reduce heat to medium-low; add chocolate and whisk until melted. Simmer until sauce thickens and darkens, adding more water by ¼ cupfuls if too thick, about 15 minutes. Season with pepper.

This can be made one day ahead. Cool slightly, cover and chill. Re-warm over low heat, whisking often.

Serving suggestions: serve over grilled chicken, pork or red snapper

Nutrition Analysis (per ¼ cup):

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<th>Calories</th>
<th>Sodium (mg)</th>
<th>Fat (g)</th>
<th>Carbohydrate (g)</th>
<th>Saturated Fat (g)</th>
<th>Fiber (g)</th>
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