Ingredients:

* 4 skinless, bone-in chicken leg-thigh quarters (4 lbs.)
* ¼ tsp. salt
* ¼ tsp. black pepper
* ¼ cup water
* ¼ cup smoked almonds
* ¼ cup raisins
* 2 Tbsp. cocoa
* 1 Tbsp. ground cumin
* 2 Tbsp. tomato paste
* 2 chipolte chiles, canned in adobo sauce
* 1 Tbsp. adobo sauce
* 1 tsp. ground cinnamon
* 4 garlic cloves, crushed
* 1 small sweet onion, chopped

Directions:

1. Sprinkle chicken with salt and pepper. Place in a slow cooker.
2. Place ¼ cup water and remaining ingredients in a food processor (or blender); process until smooth. Spread mixture over chicken. Cover and cook on LOW for 8 hours or until tender.

Alterations:

* Do not use skin-on chicken
* Substitute with chicken breast
* Add 1 lime to slow cooker