

## Rabbit (Chicken) in *Pasilla* – *Conejo (Pollo) en pasilla*

### Ingredients

2 lb (1 kg) rabbit or chicken pieces; skinless, rinsed, and patted dry  
4 *pasilla* peppers; washed in cold water  
2 lb (1 kg) tomatillos; husks removed, and washed  
¼ white onion; peeled  
2 cloves garlic; peeled  
1 bundle *hierbas de olor* (fresh marjoram, thyme, and bay leaf) **OR** 1 tsp each dry  
Salt and black pepper, to taste  
Water, as needed

Place meat, onion, one garlic clove and herbs in a pot with enough water to cover ingredients. Bring to boil on high heat, then reduce to a simmer; skim and discard foam. Cover and simmer just until meat is fully cooked (boneless breast will take around ten minutes, but bone-in and rabbit could take thirty to forty five). Uncover pot, and remove and discard fresh herb bundle (or bay leaves, if dry). Add tomatillos and whole peppers; allow to cook until tomatillos start to change to a darker green tone, and *pasilla* peppers are soft. Turn off heat and allow to cool down for a few minutes. Remove and discard seeds and stem from peppers, and transfer to a blender jar, along with the tomatillos, onion, and garlic from the pot; add half a teaspoon of salt, the second clove of garlic (raw), and one cup of broth from the pot. Process for around one minute, until smooth. Warm up oil in a pot over medium heat, then add sauce from the blender, straining through a sieve. Add another cup of broth to the blender jar, to collect any sauce, and pour into the pot, as well. Cook, stirring occasionally, for about ten minutes, until the sauce thickens and starts to gently bubble. Add cooked meat pieces; Cook for another few minutes, adjusting the seasoning with salt and black pepper, to taste. Serve hot:



This dish is served with corn tortillas or bread, and some suggested side dishes could be Mexican Style Rice, *Chayotes* with Cream, or Broad Beans in *Pulque*.