

Stuffed Pasilla Peppers

Potato Purée

Cut up potatoes and slow boil with some dried peppers, smashed garlic cloves, coriander seeds and salt and pepper. Added some cumin too. Coriander and cumin seeds were in a mesh tea steeper in order to remove easily. Cheese cloth works well too.

After potatoes are soft enough to eat, strain liquid into another bowl/pot. DO NOT WASTE OR DUMP THE LIQUID. Add strained potatoes back to pot. Add some strained liquid back in and slab of butter. Use immersion blender to purée. Taste and salt and pepper to taste and add liquid/more butter as needed. Start with less than you think. You can always add more.

Ground Beef

— toast coriander and cumin seeds in sautee pan. Let cool then grind.

Add desired amount of ground spice with granulated garlic salt and pepper. Add chili flakes or cayenne if you would like it spicier. **Do not cook ground beef.** Put fry pan on super low heat to just release some of the fatty oils and get the beef and potato purée and spices all melded together well. DO NOT COOK BEEF. SHOULD STILL BE PINK. Just warm enough to get everything evenly mixed together.

Do not over mix either.

Heat oven to 350 degrees.

Stuffing the Pasilla Peppers

Do NOT slice in half.

Take off the top and core removing veins and seeds but keeping the pepper whole so it's easy to stuff and then eat.

We did 35 minutes in baking dish for 4 stuffed peppers.

Serving

Keep in baking dish after taking out of oven. Simple salad to eat with is desired greens, olive oil, red wine vinegar, oregano, salt and pepper. Also to accompany is crispy corn tortillas/chips and delicious yummy salsa. Accouterments enhance the dish greatly.

Make a big batch if desired. **Easy to freeze** and defrost and throw in the oven later.

Cheers,

Jenna