

Steak in *Pasilla* Sauce – *Bisteces en pasilla*

Ingredients

1 lb (454 g)	fast fry (thin) steak (tip sirloin, inside round)
4	<i>pasilla</i> peppers
6	tomatillos; papery shells removed, washed
½	onion; peeled
1 clove	garlic; peeled
1 tsp	salt, or to taste
½ tsp	black pepper, or to taste
¼ tsp	ground allspice
2 large	potatoes; washed and cooked, peeled (optional), and sliced into chunks
1 tbsp	oil



Bring a pot with water to boil over high heat; add tomatillos, onion and garlic. Cook just until the tomatillos start to change colour, then transfer, along with the onion, and garlic, to a blender jar, and reserve water. Wipe *pasilla* peppers with a wet cloth or towel, removing dust or other debris from the skin, and remove stems and seeds. Bring pot with water back to a boil, then add cleaned peppers; boil for a couple of minutes, then turn-off the heat, and allow the peppers to soak in the hot water until cooled down. Transfer soaked peppers to the blender jar with the reserved veggies; add, salt, pepper and allspice, along with one cup of the cooking water. Process for about one minute, until very smooth, and reserve. In a large pan, warm up the oil over medium heat; add the meat and cook for one minute or two, per side. Once the meat is browned on both sides, add the reserved sauce. Stir, to coat the steaks, lowering the heat to a simmer; cover and cook for ten minutes, then add cooked potato chunks; if the sauce is too dry, add more water, and adjust seasoning with more salt, if needed. Simmer, uncovered, for a few more minutes, until the potatoes are hot. Serve steak and potatoes, coated with a generous scoop of sauce on top, and warm corn tortillas, on the side:

