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Estofado de Miltomate (Oaxaca)

1 pollo, partido en piezas
½ k. miltomate (tomate verde)
100 g. almendras limpias
100 g. pasas
½ taza de ajonjolí
10 aceitunas
10 alcaparras
3 pimientos
2 clavos
1 manojo de perejil
1 rajita de canela
1 rebanada de pan de yema
Aceite
Chiles en vinagre
Hierbas de olor
Sal y azúcar

- Cocer el pollo partido en piezas.
- Dorar en aceite el pan, clavos, pimientos, canela, perejil, tomate, hierbas de olor y ajonjolí.
- Moler y freír; cuando el guiso reseque, agregar el caldo del pollo; sazonar con sal y azúcar.
- Añadir las aceitunas, alcaparras, pasas, almendras, el pollo, y, si se desea, los chiles. Cocinar durante quince minutos; retirar y server.
- Rinde 6 raciones.

Tomatillo Stew (Oaxaca)

1 chicken, cut into pieces

1 pound tomatillos

¾ cup blanched almonds

¾ cup raisins

½ cup sesame seeds

10 green olives

10 capers

3 peppers

2 cloves

1 bunch of parsley

1 cinnamon stick

1 slice of pan de yema (can substitute available rich egg bread)

oil

chicken broth

chiles in vinegar

Hierbas de olor (a mix of flavorful herbs, often containing oregano, rosemary, bay, basil, thyme, and cilantro)

Salt and sugar

- Cook the chicken pieces
- Fry the following in oil: bread, cloves, pepper, cinnamon, parsley, tomatillos, herbs and sesame seeds.
- Grind together and fry the resulting mixture. When it begins to dry, add chicken broth. Season with salt and sugar.
- Add the olives, capers, raisins, almonds, chicken, and, if desired, chiles. Cook for fifteen minutes, remove and serve.
- Makes 6 servings.

Notes:

Strips of skinless, boneless chicken breasts may be substituted for cooked chicken pieces for quicker preparation. To sauté chicken breasts: Rinse, pat dry, and flatten slightly. Heat 1-3 tablespoons oil in a skillet over medium heat. Cook for about 5 minutes, turn over and cook until done (approximately 10 minutes). The meat should be white and the juices will run clear. According to USDA safety guidelines, a meat thermometer in the thickest part of the chicken should reach at least 165* F.