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# La Cocina Mexicana

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## Pollo Pibil

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- 2 chicken breasts cut in large pieces
- 1 package of achiote paste (annato)
- 2 small garlic cloves
- 1 tablespoon white vinegar
- 5 sour oranges, juice
- Salt to taste
- 1 pinch of dried oregano
- Pepper to taste
- 2 banana leaves

Cut chicken in large pieces.

In blender, mix all other ingredients. Pour a little olive oil in an oven-proof dish and place the banana leaves forming a cross, then pour marinade over chicken, drizzle olive oil on top and fold the leaves over it; marinate for 20 minutes. Cover with tin foil. Cook in preheated oven at 450 F for 30 minutes or until done.

## Onion garnish

- ½ red onion cut in thin half moons
- 1 bowl hot water
- 3+ tablespoons white vinegar
- Salt and pepper to taste
- Pinch of dried oregano
- Habanero pepper (optional)

Boil onion in hot water, vinegar and oregano for 5 minutes until soft, strain onion in a colander. Add more vinegar with the rest of the ingredients in a small bowl to serve.

## Red Mexican rice

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- 1 cup of white long grain rice
- 2 cups of home made tomato sauce (*caldillo* de jitomate)
- 1 cube chicken stock
- 2 tablespoons olive oil
- 2 carrots cut into small cubes
- 1 stock of parsley
- 1 stock of coriander

To prepare the *caldillo*, blend 3 medium size ripe tomatoes with ¼ small white onion and 1 garlic clove.

Rinse rice under lukewarm tap water until the water comes out clear. Strain. Heat olive oil in a thick deep pan on medium heat. Add rice and let it fry without moving too much, until it sounds like small pebbles. Add the *caldillo* and the chicken stock cube. Add salt if necessary. Let it cook in medium heat until small bubbles form on the surface. Add carrots, parsley and coriander. Cover and bring heat to low. Never move rice until it is cooked, when all the liquid has been absorbed.

## Guacamole

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- 2 ripe avocados
- 1/8 medium white onion, minced
- 1 tablespoon chopped cilantro
- Salt to taste
- Juice of ½ lime (optional)

Slightly mash avocados with a fork, and mix in the other ingredients.