



# Pasilla

*Capsicum annuum*



- A staple in Mexican cooking, particularly for making sauces like moles, table sauces and salsas. The peppers are also ground into a powder for similar uses or for use as a seasoning.
- The name "pasilla" refers to the similarity, in both texture and smell, to pasas, or raisins.
- Mild heat level.

[Link to Pasilla Seed](#)



## Oaxacan Mole Sauce

Recipe found in: *The Official Cookbook of the Chile Pepper Institute*, page 75.

Oaxacan mole sauce, a culinary treasure from southern Mexico, is famed for its rich, complex flavor. This traditional sauce combines dried chiles, nuts, seeds, spices, and chocolate, meticulously prepared to create a velvety, deeply colored sauce with sweet, savory, and spicy notes. Often served over meats or enchiladas.

[Link to The Official Cookbook of The Chile Pepper Institute](#)



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