

Mexican Pantry

Kitchen

The chillies and staples, and the step most recipes skip.

Beyond the supermarket version of Mexican food.

Dried chillies

Ancho — sweet, raisiny

Guajillo — bright, tangy

Chipotle — smoky

Pasilla — earthy

Staples

Masa harina, for tortillas

Black and pinto beans

Tomatillos

Mexican oregano

Cumin, cinnamon

Fresh

Coriander, lime, white onion

Jalapeño, serrano

Avocado

Queso fresco

Lime and coriander at the end, not during cooking. Both lose almost everything to heat.