

Birria

Tacos

Serves 10



Ingredients

- 4 ancho chili peppers, stemmed and seeded
- 4 guajillo peppers, stemmed and seeded
- 4 chilis de arbol, stemmed and seeded
- 2 cups boiling water
- 2 pounds boneless beef chuck roast
- 1 pound short ribs or oxtail
- Kosher salt and freshly ground pepper
- 1 tablespoon Mexican oregano
- 1 teaspoon cinnamon
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 1 tablespoon avocado oil
- 2 bay leaves
- 2 sprigs thyme
- 2 cups beef stock
- 1 tablespoon **Better than Bouillon** (beef or chicken)
- 1 cup water
- 1 tablespoon tomato paste
- 3 cups **Mother Sauce** ** (see box)
- 20 corn tortillas
- 1 medium onion, chopped
- 1 bunch fresh cilantro, chopped fine
- 2-3 cups quesadilla cheese
- 2-3 limes, cut into wedges

Steps

****You need to start this process the day before you want to serve.**

1. Add ancho, guajillo and chiles de arbol to a medium-size bowl and pour the boiling water over the chiles and allow them to soak for 20 minutes. Blend the ingredients together until pureed.
2. Generously season the chuck roast and oxtail/short ribs with kosher salt and pepper. Add oregano, cinnamon, onion and garlic powder and rub in well. Heat a large stock pot over high heat. Add the oil and seasoned meat and sear meat on all sides insuring a good crust. Lower the heat and add the bay leaves, thyme, beef stock, bouillon, water, tomato paste, mother sauce and pureed chile-water mixture. Raise the heat to high and allow the mixture to boil. Give everything a good stir and scrape up the browned bits from the bottom and sides of the pot. Lower the heat and put a lid on and allow the pot to simmer for 3-4 hours or until the meat breaks apart easily. Taste the stock for seasoning. Allow the stock to cool. Pull out the meat chunks to another bowl. Over another large pot or bowl, strain the liquid (I use a cheesecloth placed in a strainer). Get rid of the sediment. Allow the strained stock (now consome) to fully cool before placing the pot/bowl in the refrigerator. When the meat is cool enough to handle, separate the meat from fat and bones (discarding those). Shred the meat and place in a container for the next day. Refrigerate.
3. Next day... remove the pot/bowl of consome from the fridge and skim off the fat. Save that as you will use it to cook the tortillas with. Heat up the shredded meat (I like to do this in the oven). Heat up the consome and get a large griddle ready over high heat. Add some of the skimmed fat to the hot griddle.
4. Using a pie plate or shallow bowl, pour some consome in and dip each tortilla in the consome. (This gets messy!!). To each tortilla, add some of the shredded meat, cheese, onions and cilantro and place on the hot griddle. Carefully try to fold the tortilla over creating a "taco". Cook on each side until the cheese is melty and the exterior starts to crisp. Remove from heat and continue this process with the rest of the tortillas. Serve hot with a side bowl or mug with consome for dipping and lime wedges.

"Mother Sauce" Ingredients

- 3 pounds Roma or hothouse tomatoes, quartered
- ½ large red or brown onion, cut into chunks
- 5 cloves of garlic
- 1 jalapeno, stemmed and seeded
- ¼ cup olive oil
- 1 ½ teaspoons Kosher salt
- A couple pinches of red pepper flakes
- ½ teaspoon freshly ground black pepper

Steps:

1. Preheat the oven to 400°F.
2. Combine all ingredients in a large roasting pan. Roast for 35-45 minutes or until the veggies are charred at the tops and lots of juice has been released.
3. Allow mixture to cool before blending. The sauce keeps for 1 week in the fridge or 3 months in the freezer.