Birria Tacos

Ingredients:
- 2 – 2 ½ lb top sirloin or top round roast

Marinade:
- 3 dried guajillo peppers see notes
- 1 can chipotle peppers in adobo
- ¼ cup vinegar
- ½ cup crushed tomatoes
- 5 cloves garlic
- 1 tsp dried oregano
- ½ tsp smoked paprika
- 1 tsp cumin

Stew:
- 1 medium onion chopped
- 1 cinnamon stick
- 2 bay leaves
- 6 whole cloves
- chicken stock to cover sodium free, about 1 quart

Tacos:
- 4" corn or flour tortillas as needed, 12-16
- 1 medium onion chopped, optional
- 1 bunch cilantro chopped, optional
- 1 cup Mexican cheese blend grated, optional

Method:
1. Bring a large pot of water to a boil and then remove from heat. Soak your dried guajillo peppers for 15 minutes. Meanwhile, cube your cab sirloin, and then season both the steak and the shank with salt and pepper. Set aside.
2. Add marinade ingredients to the blender. When the peppers are done soaking, hold them by the tip over the sink and use scissors to cut the stem off and allow the seeds to fall out, and then add to blender. Blend the marinade into a smooth paste. Marinate the meats for a minimum of two hours or up to overnight.
3. Set your Instant Pot on sauté high or use a skillet over medium heat. Add 1-2 tbsp oil, then sauté the onions until golden and translucent (6-8 minutes).

4. Add the meats, marinade, bay leaves, cinnamon stick, and cloves to the pot. Cover with chicken broth, and then set to high pressure for 45 minutes. If using a slow cooker or stovetop, set to low heat for 4-6 hours.
5. When the instant pot is finished, allow a natural release, and then remove the meat. Shred, set aside, and discard the bones.
6. Warm up some tortillas, and then dip the tortillas in the stew. Build your tacos, top with any optional toppings, then fry over medium heat on a nonstick skillet. Enjoy immediately, preferably with a margarita or cold Mexican beer.

Notes:
If you cannot find dried guajillo peppers, sub any dried Mexican/southwestern peppers you can find, such as ancho, New Mexico, California, or pasilla.