



## *Birria Tacos*



### **Ingredients:**

- 5 Ancho chilies, stems and seeds removed
- 5 Guajillo chili, stems and seeds removed
- 2 Chiles de Árbol, stems and seeds removed
- 1 Pound boneless chuck roast
- 3 Pieces beef short ribs with bone in, or 1 pound short ribs without bone
- 1 Pound ox tail
- 1 Yellow onion, diced
- 1 TBLS tomato paste
- 8 Cloves of fresh garlic, sliced
- 2 ½ quarts rich homemade beef stock
- 1 TBLS black pepper corns
- 1 TBLS coriander seeds
- 1 Cinnamon stick
- 6 Bay leaves
- Oaxaca cheese, shredded
- Salt
- Fresh corn tortillas
- Lime wedges
- Garnish (sliced avocado, radishes, cilantro, diced tomatoes, and diced onion).

### **Method:**

1. Season meat generously with salt, and cut into 2" – 3" squares.
2. Add enough oil to cover the bottom of a Dutch oven, about 2 TBLS, and heat over medium high heat. In batches, sear all sides of meat until there is a nice deep brown crust on all sides, about 2-3 minutes per side.
3. Remove meat and add another couple TBLS of oil to the Dutch oven over medium heat, and add the diced onion and sauté until just soften. Add the tomato paste and garlic, sauté until fragrant.
4. Add the beef stock dried chilis and meat.

## DENE

5. In the center of a piece of cheesecloth, place the black pepper corns, coriander seeds, cinnamon stick, and bay leaves. Fold corners in and tie off tightly with cooking string, and add to the pot.
6. Cover and braise for 1 hour.
7. Remove from heat and place chilis into a blender plus 1 cup of liquid and puree. Add puree to the pot, cover and braise for 1 ½ hours, or until the meat effortlessly pulls apart.
8. Remove the meat, discard the bones, and shred the meat to the desired consistency.
9. Add salt to taste to the consume.
10. Dip the tortillas into the consume, and onto the griddle over medium heat. Add a generous amount of cheese and allow to melt.
11. Then add meat to one-half of the tortilla, drizzle a large spoonful of consume onto the meat, fold the other side of the tortilla over and cook for 1-3 minutes. Flip and repeat until the cheese is completely melted.
12. Serve as is, with a ladle of some consume into a ramekin to dip. You may garnish with avocado, radishes, cilantro, diced tomatoes, and diced onion as desired.