

# BIRRIA TACOS

Servings: 4-6



## PREPARATION:

1. In a crockpot place the chuck roast, onion, garlic, bay leaves, and all the seasonings and spices. Pour in the beef broth and add water until everything is covered.
2. Take the stems off the peppers and shake out the seeds. Rinse them and then add them to a small pot of boiling water until they soften for about 5 minutes. Remove the chiles and add to a blender with the tomato and some of the water they were boiled in. Alternatively, place in a jar and blend it with an immersion blender until smooth, and then add to the crockpot.
3. Turn the crockpot on low for 8 hours. Once done, shred the meat in the crockpot.
4. Assemble the tacos by dipping the tortillas into the consommé and adding cheese and birria meat. Fry the tacos in a medium-heat pan until crispy on both sides. Serve topped with cilantro and onions and consommé on the side for dipping.

## INGREDIENTS:

- 1 ½ pounds beef chuck roast
- 1 white onion, cut in half
- 5 garlic cloves
- 3 bay leaves
- ½ tablespoon each salt & pepper
- 2 teaspoons chili powder
- 2 teaspoons oregano
- 1 teaspoon cumin
- 1 teaspoon thyme
- 1 tablespoon allspice
- ½ teaspoon adobo
- 1 quart beef broth
- 5 guajillo chiles (dried)
- 2-3 chiles de arbol (dried)
- Tomato
- Oaxacan cheese, shredded
- Tortillas
- Chopped cilantro and onions

*Suggested Wine Pairing:  
Sarah's Vineyard Madonna*

