

Birria



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Recipe by: Laura Vitale

Serves 8

Prep Time: 30 minutes

Cook Time: 3 hours 20 minutes

Ingredients

- Drizzle of Olive Oil
- 3lb Chuck Roast
- 1lb of Beef Bones (I use back bones)
- 16 cups of Water
- 8 Guajillo Chiles
- 3 Ancho Chiles
- 3 Roma Tomatoes
- 6 Cloves of Garlic, peeled
- 1 Onion, halved
- 2 Bay Leaves
- 1 Small Cinnamon Stick
- 1 tsp of Black Peppercorns
- 1 Tbsp of Oregano
- 1 Tbsp of Cumin
- 4 Tbsp of Chicken Bouillon Powder
- 3 Tbsp of White Vinegar or Apple Cider

For the salsa:

- 3 Roma Tomatoes
- 1 Small Onion, halved
- 3 Cloves of Garlic, peeled
- 3 Serrano Chiles
- Handful of Cilantro
- 2 Tbsp of Chicken Bouillon Powder

Toppings and additional ingredients:

- Tortillas of choice
- Shredded Cheese of Choice
- Diced Onions
- Chopped Cilantro
- Lime Wedges

1) In a large pot, add a drizzle of oil, once hot, add the beef and bones and sear on both sides, while that happens, de-seed and rinse all of your chilies.

2) Add 16 cups of water to the beef, slowly bring to a simmer, meanwhile, add the chilies, tomatoes, onion and garlic to a saucepan, cover with water, bring to a simmer, cook for 10 minutes then remove from the heat and let them steep for 20 minutes. Meanwhile, add the bay leaves, cinnamon stick and peppercorn to a cheesecloth, wrap and tie with kitchen twine, set aside.

3) In that 20 minutes, occasionally check the beef and skim off any impurities that surface to the top.

4) After steeping for 20 minutes, drain the chilies and tomatoes mixture, add them to a powerful blender along with 1 cup of the simmering beef broth, puree until smooth, then strain through a sieve, pour this mixture into the pot with the beef, add the chicken bouillon, bundle with the bay leaves, cumin, oregano and vinegar, partially cover with a lid, lower the heat to low and simmer for about 3 hours.

5) While the beef simmers, make the salsa. In a small skillet (preferably cast iron) add the tomatoes, onion, garlic and serrano peppers and cook them to scorch them on all sides, then add them to a food processor along with the chicken bouillon and cilantro, pulse until blended, pour into a container, cover and pop it in the fridge until needed.

6) Once the beef is about ready, dice an onion, chop some cilantro and cut some limes into wedges.

7) Remove the beef to a plate, allow to cool enough to handle, meanwhile, skim off all the fat from the surface of the broth, set aside.

8) Chop the beef quite fine using a sharp knife or cleaver (discard fat and bones) to serve consommé style, add the beef to the bottom of a bowl, add some broth, top with diced onion, cilantro, lime and a spoonful of salsa.

9) To make the quesadotaco, add some of the reserved fat to a nonstick skillet, place a tortilla down (I like to add some of the fat on both sides) add some of the beef, cheese, onion and cilantro and cook until crispy on both sides and the cheese has melted. Serve with a small bowl with the broth topped with cilantro, onion, lime and salsa.

NOTE: In the video I completely forgot to mention the addition of cumin and oregano, I ended up adding them off camera but never mentioned it. Please do not leave it out!

