

Birria Tacos Recipe - Urbanzest.net

Ingredients

For the Birria (Stew)

- 5 lbs beef chuck roast (or a mix of beef short ribs and oxtail)
- 6 dried guajillo (gwah-hee-yoh) chiles (stems and seeds removed)
- 3 dried ancho chiles (stems and seeds removed)
- 4 dried chile de árbol peppers (stems and seeds removed)
- 6 dried chile pasilla peppers (stems and seeds removed)
- 4 cups beef broth
- 1 large white onion (quartered)
- 6 cloves garlic
- 2 large tomatoes (quartered)
- 1 tablespoon apple cider vinegar
- 2 teaspoons ground cumin
- 1 cinnamon stick
- 5 whole cloves
- 1 teaspoon dried oregano
- 1 teaspoon smoked paprika
- 3 bay leaves
- Salt and pepper to taste
- 2 tablespoons lard

For the Tacos

- Corn tortillas
- Chopped fresh cilantro
- Diced white onion
- Lime wedges
- Shredded mozzarella or Oaxaca cheese (optional)
- Cooking oil for frying

Instructions

1. Prepare the Chiles

- Toast all chili peppers in a dry pan over medium heat until fragrant, about 1–2 minutes per side. Be careful not to burn them. Soak the toasted chiles in hot water for 10 minutes until softened.

2. Make the Birria Sauce

- In a blender, combine the softened chiles, onion, garlic, tomatoes, apple cider vinegar, cumin, oregano, and paprika. Blend until smooth. Add a cup of beef broth to help blend if necessary. Strain the sauce to remove any solids.

3. Cook the Meat

- Season the beef with salt and pepper. In a large pot or Dutch oven, heat the lard over medium-high heat. Sear the beef on all sides until browned. Add 4 cups of hot water and bring to a boil. Pour the birria sauce over the beef and add the remaining beef broth, bay leaves, and additional salt to taste. Reduce the heat to low, cover, and simmer for 3–4 hours until the meat is tender and easily shreds. *(Alternatively, use a slow cooker on low for 6–8 hours.)*

4. Shred the Meat

- Remove the meat from the pot and shred it with forks.

5. Prepare the Tacos

- Heat a small amount of cooking oil in a pan over medium heat. Dip each tortilla into the birria broth to coat it. Place the tortilla on the hot pan. Add a handful of shredded meat and cheese (if using) on one half of the tortilla. Fold the tortilla in half and fry until crispy and golden, about 2–3 minutes per side.

6. Serve

- Serve the tacos with a side of birria broth (*consomé*) for dipping. Garnish with chopped cilantro, diced onion, and a squeeze of lime juice.

Tips

- For extra flavor, marinate the meat in the birria sauce overnight before cooking. Customize your tacos with your favorite toppings, such as sliced avocado or hot sauce. If you prefer a thicker *consomé*, simmer the broth uncovered for 10–15 minutes to reduce it.

Enjoy your birria tacos! 🌮