

LA CASITA LAMB BIRRIA QUESO TACOS

CATEGORY Dinner

COOK TIME 4+ hours

INGREDIENTS

- 3 lbs lamb shoulder
- 1 white onion
- 1/2 head garlic
- 2 bay leaves
- 1 tsp salt
- 8 cups water

For the Salsa

- 8 oz La Casita Hot Sauce
- 6 guajillo chilies
- 3 Arbol chilies
- 1 1/2 tsp Mexican oregano
- 1/2 tsp thyme
- 2 tsp ground cumin
- 1/2 tsp ground black pepper
- 1/4 white onion
- 1/2 head garlic cloves
- 1 Mexican cinnamon stick
- 3 tbsp white vinegar
- 4 whole cloves
- 2 tbsp chili powder
- 2 tsp salt

For the Quesatacos

- 2 cups shredded melting quesadilla cheese
- 10-12 corn tortillas
- reserved consome for the tortillas prior to grilling shredded roast
- avocado spray oil for griddle/pan or "comal"

For Garnishing

- 1 bunch of cilantro chopped
- 1 white onion diced
- lime wedges



DIRECTIONS

1. Place roast in a large pot. Add enough water to cover the roast. I didn't use more than 8-10 cups as needed for refilling while the roast cooked to falling off the bone.
2. Add the 1 onion, half a head of garlic peeled, bay leaves, and salt.
3. Bring it to a boil then reduce heat to medium-low and cover. Cook for 4 hours. Skim off the foamy residue as it rises.
4. Once the meat is easily pulling away from the bone, remove it from the pot and allow it to cool. Strain out any meat pieces to add to the roast and keep the broth. That will serve as the base for your consommé.
5. Shred meat and discard some pieces of fat. I like to keep some of the fat pieces attached to the meat for additional flavor.



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DIRECTIONS

Salsa Mix for the Consommé

1. Remove the stems off the chilies. Cut open to remove seeds and to devein them. The arbol chilies don't have to have the seeds removed, but I did remove them.
2. Boil the chilis, cinnamon stick, and cloves for 10 minutes. The chilis should be very pliable, but not falling apart.
3. Before blending, remove the cinnamon stick. If you don't have cinnamon sticks, I would add at least 1 tablespoon of cinnamon to make up for the difference.
4. In a blender add the dry and wet salsa ingredients with the boiled chilis. Add 2-3 cups of the meat broth to the blender. Blend until silky smooth. There should be little evidence of any chilis aside from the bright brick red color.
5. Strain the salsa back into the broth. Taste and add salt to taste.
6. Add back half of the roast to the broth to allow the flavors to come together. Allow this to cook on a low heat.

Magical Queso-tacos

1. Quickly dip the corn tortilla into the seasoned broth. The heat will soften the tortilla.
2. In a skillet or on a griddle, I lightly sprayed avocado oil. I did this to sear in the flavor from the consommé. The heat should be at least medium-high.
3. Add meat that was set aside and the cheese to the tortilla.
4. Fold the taco and allow it to crisp up on both sides.
5. Repeat this process for all of your birria soaked queso tacos.
6. Plate your tacos and in a bowl, ladle out the lamb birria consomme with bits of meat. Garnish with limes, onions, and cilantro.
7. Tacos can be dipped into the consommé or the broth can be eaten alone as a rich meat stew.

