Birria (QuesoBirria) Tacos

Yield: 10 Servings

Created by: Erik Youngs

Company or Team Name: VooDoo Chef



Count	Weight	Volume	Ingredient
		1 Tbsp	Tomato Paste
		3 Tbsp	VDC Red
1 Each			Cinnamon Stick
		1 Tbsp	Black Peppercorns
6 Each			Bay Leaves, Dried
2 Each			California Chilis, Dried
3 Each			Chiles de Arbol
4 Each			Ancho Chiles
		2.5 Quarts	Beef Stock
	2.5 Pounds		Beef
8 Each			Garlic, Clove Ruff Chopped
		1 Tbsp	Oil, EVO

How to:

- 1. Remove the stems and seeds from all the chiles. Set aside.
- 2. Cut the meat into large cubes, approximately 1 inch by 1 inch square. Season with 2 Tablespoons of the VooDoo Chef Red.
- 3. In a heavy bottom pot, heat the olive oil over medium high heat. Sear the meat on all sides. Remove the meat from the hot pan and let rest.
- 4. Add the onions to the pan, and sauté for 3-5 minutes until translucent.
- 5. Add the garlic and cook for another 1-2 minutes. Add the tomato paste and cook until past turns deep red.
- 6. Deglaze with the beef stock.
- 7. Add the chiles and bring to a boil.
- 8. Once the chiles are rehydrated (and fully softened) remove the solids from the liquid.

- 9. Blend until smooth and return to the liquid (this will become your consommé). Add the beef back to the liquid.
- 10. Cover the pot with foil and (braise) place in a 375° oven for 3-4 hours or until fork tender.
- 11. Once tender, remove the meat from the liquid and pull the meat using two forks until all the meat is shredded. Add a little of the consommé to keep the meat hydrated.
- 12. Taste the consommé and salt as needed.

***For Birria Tacos
You will need:
Corn Tortillas
Oaxacan Cheese
Cilantro Lime Onions (See Recipes)

Dip the Corn Tortilla in the broth of the Birria Stew. Place on Flat top or in a non stick pan over medium high heat. Top half of the tortilla with shredded meat from stew, Oaxacan cheese, and cilantro lime onions. Fold in half. Grill both sides and serve with the dirty consommé from the stew and a wedge of lime.