

Birria (QuesoBirria) Tacos
Yield: 10 Servings

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Company or Team Name: VooDoo Chef



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

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 the VooDoo Chef Red. Let rest for 20 minutes.
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, cinnamon stick, peppercorns, and bay leaves. Bring to a boil.
8. Once the chiles are rehydrated (and fully softened) remove the solids from the liquid.

9. Blend the solids 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.

NOTE: Traditionally this was served on special occasions as a stew. Simply ladle into a bowl and garnish with cilantro, raw onions, and melting cheese.