



Amazing Beef Birria



Pair With: A glass of the 2021 Barbera

♪ Tito and Tarantula's "La Flor De Mal" on the stereo

Ingredients:

Serves 5-6

- 3 lb. boneless chuck roast cut into large chunks
- 2 Tablespoons olive oil
- 3 dried guajillo chilies
- 2 dried ancho chilies
- 2 roma tomatoes quartered
- 1 medium onion halved
- 4 cloves garlic
- 1 ½ cinnamon sticks
- 1 bay leaf
- 1 teaspoon dried oregano
- 1 teaspoon ground cumin
- 1 teaspoon dried thyme
- 1 teaspoon salt plus more to taste
- ½ teaspoon pepper
- 2 cup beef broth
- 1/4 teaspoon allspice
- 1/4 cup cocoa
- 2 Tablespoon of sugar
- Fresh four or corn tortillas



Instructions:

Place a large pot or dutch oven over medium-high heat. Add olive oil. When hot, season beef with salt and pepper and add to pot. Sear on all sides. Add half of the onion to the pot and cook two minutes more. Remove pot from heat and set aside while you make the sauce. Remove the stems and seeds from the dried chili peppers. In a medium pot, add the chilies, tomatoes, half onion, garlic cloves, cinnamon stick and bay leaf. Pour in enough water to cover all ingredients, about 4 to 5 cups. Place on stove over medium-high heat and bring to boil. Once boiling, reduce heat to low and simmer uncovered for 10 minutes.

Add remaining seasonings to the saucepot (except cocoa powder and sugar) and simmer for 10 minutes more. Strain the contents of the saucepot into a large wire-mesh strainer over a large bowl. Remove the bay leaf and cinnamon stick and discard. Place remaining solids into a blender. Add 2 cups of the broth from the sauce into the blender, plus 1 cup of beef broth, purée. Taste and add more salt if needed. Place the pot with the beef and onion back on the stove at medium heat. Pour the contents of the blender over the beef. If the sauce is not enough liquid to cover the beef, pour in enough beef broth to cover. Bring to a simmer and then add cocoa powder and cover, lower heat. Simmer until meat is tender and shreds easily, about 2½ to 3 hours. Stir in sugar. Garnish with fresh cilantro and serve with warm corn or flour tortillas

