

Birria Tacos

PREP TIME 20 mins
TOTAL TIME 4 hrs 20 mins
SERVINGS 10

INGREDIENTS

- 1 4-5 lb Chuck roast
- 6-8 cups Water
- 1-2 cups Beef broth
- Oaxaca cheese
- 2 tbsp Ancho chilli powder
- 1 White onion
- 6-8 Guajillo chillies dried and seeded
- 6-8 Smashed garlic cloves
- 1 Carrot
- 1 Cinnamon stick
- 1 tbsp Mexican oregano
- 3 Bay leaves
- 3 tbsp Chicken bouillon
- 1 tbsp Coarse kosher salt

INSTRUCTIONS

1. Start off by bringing your chuck roast to room temp (30-45 mins) and pat dry. Season generously on top, bottom and sides with Kosher Salt.
2. During the time your chuck roast is coming to room temp light your charcoal and place your dutch oven on top of 6-8 active coals. Let it heat up for 15-20 mins and then add 1-2 tablespoons of vegetable oil. Wait a few mins and then sear your chuck roast for 3-4 mins per side and pull and cut it into chunks.
3. Make sure you have all of your ingredients prepped prior and then once your chuck roast is seared add the ingredients into the dutch oven. That's water, onion, carrot, guajillo chillies, garlic, cinnamon stick, bay leaves, ancho chilli powder, Mexican oregano, chicken bouillon and kosher salt.

4. Now let it all simmer for about 45 mins and then once the veggies/solids get mushy remove them and blend to create your sauce. At this point add your cut chuck roast in the dutch oven and top with the sauce and add 1-2 cups of beef broth. Now you sit back and wait. Every 45 mins rotate your beef and stir and make sure you are adding hot coals to keep the dutch oven hot. I would recommend 6-8 coals on the bottom and 6-8 on top of the lid.
5. At this time you are checking and making sure your liquid/sauce is not thickening up, if it does add some water. When your beef is tender remove it from the dutch oven and shred. At this time add the shredded beef back in and cook another 45 mins to 1 hour.
6. Have a cooking area that you can use to make your Barria tacos. I like to add my flat top cast iron over the direct coals.
7. Dip your tortillas into the juices and place on the flat top and crisp on the side for 20-30 seconds and then flip. As soon as you flip add the shredded beef and Oaxaca cheese then close your taco and crisp again. Open and add raw white onion, cilantro and lime juice.
8. Now you save a few cups of the consommé and dip your taco in for every single bite!
9. Plate and serve!
10. Enjoy with family and friends!