



BEEF BIRRIA

6 to 8 Servings



INGREDIENTS

1.5 kg	3 lb	Chuck roast, cut into 4 inch chunks
1.5 kg	3 lb	beef shanks with bone marrow or bone-in short ribs
		1 garlic head, peeled
		1 tsp cumin
		1 Tbsp oregano
		1 tsp allspice
		1 clove
		1 Tbsp sea salt
		1 Tbsp Canola oil
		½ white onion, sliced
		8 guajillo chiles, deseeded and deveined
		8 pasilla chiles, deseeded and deveined
1 kg	2 lb	4 Saladet tomatoes, cut in quarters
		1 beer
500 ml	1 qt	2 cups water (only if making in instapot or pressure cooker)
		2 avocado leaves
		½ white onion, finely chopped
		½ bunch cilantro, finely chopped
		5 limes, cut in halves
250 ml		1 cup Salsa Verde Cruda
		24 corn or flour tortillas

P R E P A R A T I O N

To make this recipe, there are several methods but the two ways I prefer are the slow cooker and the Insta pot or pressure cooker.

Place garlic, cumin, oregano, all spice, clove, and salt in a food processor or blender and pulse until pureed. In a bowl, place meat and marinade with garlic mixture for one hour or overnight.

In a saucepan or the Insta pot or pressure cooker place oil and sauté onion until translucent. Add the Guajillo chiles and Pasilla chile and cook for 2 to minutes or until aromatic. Add tomatoes and cook for 5 minutes or until soft. Place onion, chile, and tomatoes in blender with beer and puree.

In a slow cooker place the meat, sauce and avocado leaves. Cook on low heat overnight or 10-12 hours or until meat is tender. Rectify for salt.

In a Insta pot or pressure cooker use the 2 cups of water to deglaze the bottom. Add meat, sauce, and avocado leaves. Pressure cook for 40 minutes and then naturally release pressure for 15 minutes.

You can serve the birria in a bowl with onion, cilantro, lime, and tortillas.

You can shred the meat and make tacos accompanied by meat broth in a bowl. Serve tacos and broth with onion and cilantro, lime, and Salsa Verde Cruda.