

Birria Taco

Authentic Birria Tacos with tender braised beef, rich consommé, and melted cheese. This traditional Mexican recipe delivers crispy, juicy tacos perfect for dipping.

15 min

HAZIRLIK

3h

PIRME

3h 15min

TOPLAM

6

PORSIYON

Easy

ZORLUK

Birria Taco

Malzemeler

- 2 lb chuck roast
- 7 guajillo pepper
- 1 onion
- 6 clove garlic
- 4 tomato
- 1 tbsp black pepper
- 1 tsp oregano
- 1 tsp cumin
- 1 tsp clove
- 1 cinnamon stick
- 3 bay leaf
- 3 cup beef broth
- 1 cup cilantro (coriander)
- 1 lime juice
- 1 tsp rock salt
- 6 corn tortilla
- 3 oz mozzarella cheese

Yapılışı

- Prepare the meat**

Season 2 pounds chuck roast with salt and pepper on all sides. Let rest at room temperature for 30 minutes to come to even temperature.
- Heat oil and sear the meat**

Heat 1 tablespoon oil in a large Dutch oven over medium-high heat until shimmering. Sear the chuck roast for 3-4 minutes per side until deep golden brown on all surfaces. Transfer to a plate and set aside.
- Make the chili sauce**

Remove stems and most seeds from 7 guajillo chilies. Toast chilies in a dry pan over medium heat for 30-60 seconds until fragrant and slightly darkened.

- 4 Transfer toasted chilies to a pot with 1 white onion (quartered), 6 cloves garlic, 4 roma tomatoes (halved), 1 teaspoon cumin, 1 teaspoon oregano, 1 teaspoon thyme, and 3 bay leaves. Cover with 3 cups beef broth and bring to a boil.
- 5 Reduce heat to medium-low and simmer for 15 minutes until chilies are completely softened and vegetables are tender. Remove bay leaves and let mixture cool slightly.
- 6 Blend the mixture in batches with 1 cup additional beef broth until completely smooth, about 2 minutes per batch. Strain through a fine-mesh sieve, pressing solids to extract maximum liquid.
- 7 **Braise the meat**
Preheat oven to 325°F (163°C). Return seared meat to the Dutch oven and pour the strained chili sauce over top. The liquid should nearly cover the meat.
- 8 Bring to a gentle simmer on the stovetop, then cover tightly and transfer to oven. Braise for 2.5-3 hours until meat shreds easily with two forks.
- 9 Remove meat from the consommé and shred into bite-sized pieces using two forks. Strain the consommé through a fine-mesh sieve and season with 1 teaspoon salt or to taste.
- 10 **Assemble the tacos**
Heat a large griddle or cast-iron pan over medium heat. Dip each of 6 corn tortillas in the warm consommé, coating both sides with the red-tinted liquid.
- 11 Place dipped tortilla on the hot griddle and add 3 ounces shredded cheese and 1/4 cup shredded meat to one half. Fold tortilla over and cook for 2-3 minutes until bottom is golden and crispy.
- 12 Flip carefully with a spatula and cook 1-2 minutes more until second side is crispy and cheese is fully melted. Repeat with remaining tortillas and serve immediately with small bowls of warm consommé for dipping.

?puçlar?

Sear the meat in batches to avoid overcrowding the pan, which would cause the meat to steam rather than brown properly.

Toast the dried chilies in a dry pan for 30 seconds before soaking to enhance their smoky flavor and remove any bitter notes.

Strain the consommé through a fine-mesh sieve for the smoothest texture, pressing the solids to extract maximum flavor.

Reserve some of the consommé fat that rises to the top - it's perfect for dipping the tortillas and creates the crispiest tacos.

Shred the meat while it's still warm for the easiest handling, and mix it with a bit of the consommé to keep it moist.

Heat your griddle or pan to medium heat - too hot and the tortillas will burn before the cheese melts properly.

For extra flavor, add a splash of beef broth to the blender when making the chili sauce if the mixture seems too thick.

Make birria a day ahead - the flavors develop even more overnight and the meat becomes even more tender when reheated.