

Birria Tacos

INGREDIENTS

5lb Chuck Roast, cut into chunks	3 Cups Water
3 Tbsp Olive Oil	12 Peppercorns
8 Cups Water	6 Whole Cloves
1 White Onion	2 tsp Mexican Oregano
18 Cloves Garlic, divided	1/2 tsp Thyme
1 1/2 Tbsp Salt	1 Tbsp Cumin
6 Bay Leaves	3 Tbsp Beef Bouillon Powder
11 Guajillo Chilies	1-2lb Shredded Mozzarella Cheese
3 Ancho Chilies	Cilantro Onion Mixture, if desired
7 Arbol Chilies	Corn Tortillas

DIRECTIONS

1. In a pot, add your oil and sear your beef chunks on high until browned on each side. Add in 8 cups water, 1 white onion, 12 cloves garlic, 1 1/2 Tbsp salt, and 6 bay leaves. Bring to a boil, reduce to a simmer, cover. Let cook on low until tender, about 2 hours.
2. When the beef is close to done, in a separate pot or pan add 3 cups water, 11 Guajillo Chilies, 3 Ancho Chilies, 7 Arbol Chilies, and 6 whole garlic cloves and mix on medium heat until peppers are rehydrated and fragrant (about 5 minutes)
3. Transfer to a blender, add 12 peppercorns and 6 whole cloves, 2 tsp Mexican oregano, 1/2 tsp thyme, 1 tbsp cumin, 3 Tbsp beef bouillon powder, as well as the 1/2 onion, and 12 garlic cloves from the meat pot. Blend together until smooth and set aside.
4. Take out the bay leaves from the beef pot and dispose of them, shred the beef, strain the blended liquid into the pot, and your meat is done!
5. To assemble the tacos, dip a tortilla into the topmost layer of the liquid (where the fat settles), place on a hot griddle, and top it with meat and cheese. Fold in half and sear both sides of the tortilla.
6. Serve topped with cilantro/onion mixture, dipping your tacos in some of the liquid.

