

# The BarrelBossQ



## BIRRIA

### INGREDIENTS

- 2lb Chuck Roast
- 2lb Ox tails
- Neutral oil (I used Canola)

### SAUCE

- 3 Ancho Chilis (ends trimmed and de-seeded)
- 7 guajillo chiles (ends trimmed and de-seeded)
- 3 chiles de arbol (ends trimmed and de-seeded)
- 1 white onion (peeled and Quartered)
- 9 garlic cloves (peeled)
- 4 roma tomatoes (halved)
- 1 Carrot (cut into Quarters but longways)
- 1 tablespoon black peppercorns
- 1 teaspoon dried Mexican oregano
- 1 teaspoon coriander
- 1/4 teaspoon ground cloves (I used Whole and ground them in a mortar and pestle)
- 1/2 Mexican cinnamon stick (this was about 1 inch long, thick as a swisher sweet cigar)
- 6 bay leaves
- 1 Teasp Apple Cider Vinegar
- 3 cups of Beef broth
- Kosher Salt (for salting the meat and for the sauce)



## CONTINUED.....BIRRIA

### DIRECTIONS

1. Bring the meat to room temperature, about 30 minutes and then sprinkle liberally on all sides with kosher salt. In a large Dutch oven set over medium-high heat, add the neutral oil. When hot, add the meat and sear on all sides until browned. I like to do a hard sear. You'll have to do this in batches. Transfer to a bowl.

TO MAKE THE SAUCE:

note\* I toasted the peppercorns, Cumin seeds, and the peppers first.

Meanwhile, in another medium pot, add the dried chiles, halved white onion, garlic cloves, tomatoes, spices, bay leaves and added 2 cups of cold beef broth until it covers everything. Place over medium heat and simmer gently for about 15-20 minutes. Pour through a strainer (keep the water!) and transfer everything (including the whole spices) to a blender. If your blender is small you may need to do this in batches.

\*note\* When I put all this in my blender, it was almost to the top.

Add the apple cider vinegar and about 1 cup of beef broth or water and blend until very smooth, about 2 minutes. Add salt to taste (I added about 1 tablespoon of kosher salt a little at a time and tasted for salt each time)

\*note\* Since my blender is full of the "spice paste" I only used half in the beef pot

TO BRAISE THE MEAT:

1. I took a large 16qt stock pot and put my browned beef in. Then half of my "spice blend" and covered all of this with beef broth (about 8 cups) and some of the "spiced water" from step 1 of the sauce making) just enough to cover the meat.
2. Let this cook on a low simmer (covered) for 4 hours. Keep adding either beef broth or that strained "spiced water"
3. after 4 hours have expired, check and see how tender the beef is. If its done, then make your tacos!!