

Birria Tacos

Authentic Birria Tacos recipe with slow-braised beef in rich chile broth. Crispy, cheesy quesabirria-style tacos perfect for dipping in consommé.

15 min

PREP

3h

COOK

3h 15min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

Ingredients

- 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

Instructions

1 Prepare the chiles

Remove stems and seeds from 7 dried guajillo chiles and 4 dried ancho chiles. Heat a dry skillet over medium

heat and toast the chiles for 30-45 seconds per side until fragrant but not burnt.

2 Transfer toasted chiles to a bowl and cover with hot water. Let soak for 15-20 minutes until softened.

3 **Sear the meat**

Heat 1 tablespoon vegetable oil in a large Dutch oven over medium-high heat. Season 2 pounds beef chuck roast with salt and pepper, then sear for 3-4 minutes per side until browned on all surfaces.

4 Transfer seared meat to a plate and set aside.

5 **Make the chile sauce**

Drain the softened chiles and add to a blender along with 1 white onion (quartered), 6 garlic cloves, 1 teaspoon ground cumin, 1 teaspoon dried oregano, 1 teaspoon smoked paprika, 1 bay leaf, and 3 Roma tomatoes. Add 1 cup beef broth and blend for 60-90 seconds until completely smooth.

6 Strain the chile mixture through a fine-mesh sieve into a bowl, pressing solids with a spoon to extract maximum liquid. Discard solids and season sauce with 1 teaspoon salt.

7 **Braise the meat**

Preheat oven to 150°C (300°F). Return seared meat to the Dutch oven and pour the chile sauce over top. Add remaining 2 cups beef broth until meat is nearly covered.

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 a fork.

9 **Prepare for serving**

Remove meat from braising liquid and shred using two forks. Strain the cooking liquid through a fine-mesh sieve and skim fat from surface, reserving both the fat and the consommé separately.

10 **Assemble the tacos**

Heat a large skillet or griddle over medium heat. Dip each of the 6 corn tortillas briefly in the reserved fat to coat both sides lightly.

11 Place tortilla in hot skillet and cook for 30 seconds. Add a portion of shredded meat and 3 ounces shredded Oaxaca cheese to one half of the tortilla, then fold in half.

12 Cook folded taco for 1-2 minutes per side until golden brown and crispy, and cheese is melted. Repeat with remaining tortillas.

13 **Serve**

Serve tacos immediately with small bowls of warm consommé for dipping, diced white onion, chopped cilantro, and lime wedges on the side.

Tips

Season the meat generously with salt at least 30 minutes before cooking, or even overnight, to ensure deep flavor penetration throughout the beef.

Don't skip searing the meat - this step creates crucial flavor compounds that will enhance the entire dish through the Maillard reaction.

Toast the dried chiles lightly in a dry pan before soaking to intensify their flavors, but be careful not to burn them as this will make the sauce bitter.

Save some of the chile-soaking liquid to thin the sauce if needed - it contains valuable flavor compounds that shouldn't be wasted.

Skim the fat from the top of the finished consommé and save it separately for dipping the tortillas - this red-tinted fat is essential for authentic birria tacos.

Use a non-stick or well-seasoned cast iron pan for griddling the tacos to achieve the best crispy texture without sticking.

Don't overfill the tacos with meat - a moderate amount allows for better heat distribution and easier eating.

Serve the consommé piping hot in small bowls for the best dipping experience, and provide spoons for those who want to drink the flavorful broth.