

Quesabirria Tacos

Authentic Quesabirria Tacos recipe with tender slow-cooked beef, melted cheese, and crispy tortillas. Served with rich consommé for dipping.

500	30	530	6	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Quesabirria Tacos

Ingredients

- 4 cup beef broth
- 1 onion
- 4 clove garlic
- 2 bay leaf
- 1 tsp cumin
- 1 tsp oregano
- 1 tsp salt
- 1 tsp black pepper
- 12 corn tortilla

Instructions

- 1 Prepare the chiles**

Remove stems and seeds from the dried chiles. Heat a dry skillet over medium heat and toast the chiles for 30-60 seconds per side until fragrant but not burned. Place toasted chiles in a bowl and cover with hot water. Let soak for 15-20 minutes until completely soft.
- 2 Drain the softened chiles and transfer to a blender.** Add the 1 quartered white onion, 4 garlic cloves, 1 teaspoon cumin, 1 teaspoon oregano, 1 teaspoon salt, 1 teaspoon black pepper, and 2 cups of the beef broth. Blend on high speed for 60-90 seconds until completely smooth with no chile pieces remaining.
- 3 Braise the beef**

Season the beef chuck roast and short ribs generously with salt and pepper on all sides. Place meat in a slow cooker and pour the blended chile mixture over top. Add the remaining 2 cups beef broth and 2 bay leaves.
- 4 Cover and cook on low heat for 8 hours, or until the meat easily pulls apart with a fork and is completely tender.**
- 5 Prepare the meat and consommé**

Remove the cooked meat from the slow cooker and let cool for 10 minutes. Shred the meat into bite-sized pieces using two forks, discarding any large fat pieces or bones.
- 6 Strain the cooking liquid through a fine-mesh sieve into a large bowl, pressing the solids to extract maximum flavor.** Skim the fat from the surface and reserve 2-3 tablespoons of this fat separately. Keep the strained liquid warm - this is your consommé for dipping.

- 7 Cook the quesabirria tacos**
Heat a cast iron griddle or heavy skillet over medium-high heat. Dip each corn tortilla into the reserved fat, then briefly into the consommé, coating both sides.
- 8** Place a coated tortilla on the hot griddle. Sprinkle cheese on one half, add 2-3 tablespoons of shredded meat, then fold the tortilla in half to create a half-moon shape.
- 9** Cook for 2-3 minutes per side, pressing gently with a spatula, until the tortilla is golden brown and crispy and the cheese is completely melted. The exterior should be crunchy while the inside stays tender.
- 10** Transfer finished tacos to a plate and keep warm in a 93°C (200°F) oven. Repeat with remaining tortillas and filling until all 12 tacos are prepared.
- 11 Serve**
Serve tacos immediately with small bowls of warm consommé for dipping, diced white onion, chopped fresh cilantro, and lime wedges on the side.

Tips

Toast the dried chiles lightly in a dry pan before rehydrating to enhance their flavor and remove any bitter notes.

Save some of the chile soaking liquid to thin the sauce if needed, as it contains concentrated flavor.

Skim and reserve the fat from the cooking liquid - this red-tinted fat is what gives the tortillas their signature color and flavor when dipped.

Use a cast iron griddle or heavy skillet for the best crisping results when cooking the assembled tacos.

Press the tacos gently with a spatula while cooking to help the cheese melt and create better contact with the cooking surface.

Strain the consommé before serving to remove any chile pieces and create a smooth dipping sauce.

Keep assembled tacos warm in a low oven while cooking batches to ensure they stay crispy and the cheese remains melted.

Double-dip the tortillas in the cooking liquid for extra flavor and color, but avoid over-soaking which can make them soggy.