



Beef Birria Tacos

Serves eight

FOR THE CHILI SAUCE:

- 8 dry Guajillo chilies
- 2 dry Ancho chilies
- A small piece of peeled white onion
- 2 large or 4 small peeled garlic cloves
- 1 small piece (about ½ inch) of peeled fresh ginger
- ½ tsp. ground cloves
- 8 whole black peppercorns

Stem and seed the dried chili pods and place them in a pot. Cover them with water and let them simmer for about 20 minutes. Don't worry if you have some seeds in there. Transfer the hydrated chilies into a blender and add about 1 cup of the cooking liquid. Add the onion, garlic, ginger, ground cloves and peppercorns. Blend until you have a nice uniform paste.

- 6 pounds of beefy short ribs – bone in
- ½ a small white onion – peeled
- 2 bay leaves
- 2 garlic cloves – peeled and smashed
- ½ a tsp. of dried thyme
- 1 tsp. oregano
- Salt to taste

Trim the ribs by removing the extra fat and the fascia from the back. Leave a little bit of fat on them. Place them in a large pot with the onion, bay leaves and garlic cloves. Strain the blended chilies over the ribs, adding some of the soaking liquid to the sieve. Rinse out the blender with some water and add it to the sieve as well. Don't leave any chilies in the blender. Once you are finished add enough water to cover the meat.

Add the thyme, the oregano and the salt and mix well. Push the meat down into the pot and cover it with the liquid. Bring the pot to a boil, cover it and reduce the heat to low. Simmer the ribs for about three hours until the meat is super tender.

Remove the cooked beef from the pot shred it, getting rid of bones or any little pieces of fat. While you are doing this allow the remaining sauce in the pot to boil until it is thickened and reduced, about 13 minutes. Return the shredded beef into the reduced sauce and mix it all well.

FOR THE SALSA:

10 dry chile Arbol pods
2 tomatoes
2 peeled garlic cloves
a pinch of oregano
Salt to taste
½ a TBS oil

Place the chile Arbol and the tomatoes in a small bowl and bring to a boil. Boil for about 10 minutes until the pods are rehydrated. Place the tomatoes and the chilies in a blender, add the oregano and salt and blend them.

Heat the oil in a skillet and add the blended chilies and tomato. Add a little more salt and mix well. Simmer for about five minutes, stirring occasionally and turn off the heat. Cool down the salsa and serve it in your tacos.

TO ASSEMBLE YOUR TACOS:

Corn tortillas -- warmed
Shredded beef
Salsa if using
Finely chopped white onion
Finely chopped cilantro

Place two tortillas, one on top of the other, on a plate and add a generous amount of meat in the middle. Top with the salsa, onions and cilantro. Enjoy.