



Birria Tacos *(Pressure Cooker Style)*

INGREDIENTS

Meat:

- 2 Pounds Beef Neckbones
- 1 Beef Sirloin
- 1 Tsp. vegetable oil

Sauce:

- 7 Dried ancho chiles (ends trimmed and de-seeded)
- 7 Dried guajillo chiles (ends trimmed and de-seeded)
- 3 Dried chiles de arbol (ends trimmed and de-seeded)
- 1 White onion (peeled and halved)
- 6 Garlic cloves (peeled)
- 4 Roma tomatoes
- 1 Tbsp. Black peppercorns
- 1 Tsp. Dried Mexican oregano
- 1 Tsp. Cumin seeds
- 1/2 Tsp. Coriander (OPTIONAL)
- 1/4 Tsp. Ground cloves
- 1/2 Cinnamon stick
- 3 Bay leaves
- 1 Tsp. Apple cider vinegar
- 3 cups Beef broth or water (divided)

Tacos:

- 1/4 C. Minced cilantro
- 1/4 white onion (minced)
- Juice from 1 lime
- Kosher salt
- Flour tortillas (I prefer flour, corn works just fine)
- 3 ounces Oaxacan or mozzarella cheese

INSTRUCTIONS

Sear The Meat:

Bring the washed meat to room temperature, about 30 minutes and then sprinkle liberally on all sides with kosher salt. Set your pressure cooker to sear, add the vegetable oil. When hot, add the meat and sear on all sides until browned. Transfer to a bowl.

Make The Sauce:

In a medium pot, add the dried chiles, white onion, garlic cloves, tomatoes, spices, bay leaves and add cold water until it covers everything. Cook over medium heat and simmer gently for about 15 minutes. Pour through a strainer and transfer everything (including the whole spices) to a blender.

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

Prepare The Meat:

Set your pressure cooker to the beef setting, add the meat, and pour the sauce over it. To the blender, add the remaining 2 cups of broth or water and swish it around to pick up any leftover sauce and pour it into the pressure cooker. Cook meat till tender, remove bones and gently pull apart with a fork.

Assemble The Tacos:

Mix together the cilantro, white onion, lime, and salt.

Ladle the broth into a bowl and add a handful of diced cilantro.

Heat a non-stick skillet over medium heat. Dip the tortilla into the top of the broth (this should be fat) and add it to the skillet. Pan fry on one side for about 30 seconds and then flip over. Add a some of the shredded meat and the shredded cheese. Fold over and cook until pan fried on both sides, about 1 minute. Transfer to a plate and serve alongside the broth.

NOTES: Aldi has a huge variety of dried chiles.

XOXO

ShaVonne

