



## Birria de Res

### Ingredients (5 servings)

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|-----------------------------------------------------------------------------------|--------------------------------------------------------|
| 2.5 lb chuck roast, in chunks                                                     | 8 oz can crushed tomatoes (or 2 roma tomatoes, halved) |
| ½ large white onion, quartered, divided                                           | 1 tablespoons apple cider vinegar                      |
| 4 cloves garlic, peeled, divided                                                  | ½ tablespoon dried oregano                             |
| 1 dried bay leaf                                                                  | ½ teaspoon ground cumin                                |
| ½ cinnamon stick                                                                  | 2 whole cloves                                         |
| 4 dried guajillo chiles & 1 dried pasilla or ancho chile, stems and seeds removed | ¼ teaspoon ground ginger                               |
|                                                                                   | Kosher salt and black pepper to taste                  |

### Directions

1. Add to Slow Cooker: beef, ¾ of the onion, 3 garlic cloves, bay leaf, and cinnamon stick.
2. Make a pepper puree: rehydrate dried chiles by soaking in a bowl with boiling water for 20–30 minutes until softened. Drain the peppers, reserving the soaking liquid. Add the peppers, ½ cup of the reserved soaking liquid, remaining onion, crushed tomatoes, remaining garlic cloves, apple cider vinegar, oregano, cumin, cloves, ginger and salt and pepper to a blender. Puree until smooth. Add additional soaking liquid if needed. Pour the chile puree over the beef in the slow cooker, and add enough water to fully cover the beef.
3. Cover and cook on low for 8–10 hours, until the beef easily pulls apart.
4. Transfer the beef to a large bowl. Using two forks, shred the beef, adjust seasoning with salt and pepper. Strain the broth through a fine mesh strainer.
5. Serve the shredded beef with the warm broth and tortillas. Top with chopped onion, lime, and cilantro as desired.

Pair it with Pear Agua Fresca or Tamarind Margarita to savor the flavors.