

Quesabirria Tacos

Prep time: Cook Time: Servings: 1

Entrees,Corn Tortillas,Casual Dining,Catering,FSR/QSR,Global Tacos,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Yellow Corn Tortilla	06942	warmed	2 each
Birria Beef (for Quesabirria Tacos)			
Oaxacan Cheese		shredded	1 oz.
White Onion		small diced	1 Tbsp.
Cilantro		chopped	1 Tbsp.
Lime		wedges	3 each
Radish		shaved	As needed

Instructions

1. Prepare Birria Beef sub recipe.
2. Fill each tortilla with ½ oz. cheese and 1½ oz. of the Birria Beef. Fold and griddle in butter. Ladle a small amount of reserved Birria Consommé over the tacos while on the griddle (this will add flavor and color to the outside of the tacos). Cook both sides evenly, until crispy.
3. Serve 2 per order with a ½-cup side of the heated Birria Consommé for dipping and garnish the whole plate, including consommé, with small diced white onion, chopped cilantro, and Oaxacan cheese.
4. Garnish plate with a side of lime wedges and shaved radishes.

Birria Beef (for Quesabirria Tacos)

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Beef Roast		cut into 2" cubes, seared	3 Lbs.
Beef Broth			2 Quarts
Garlic Cloves			5 Each
Guajillo Peppers		toasted, seeds removed	5 Each
Arbol Chiles		stems removed	5 Each
Cumin		ground	2 Tbsp.
Cloves			5 Each
Bay Leaves			3 Each
Mexican Oregano			2 Tbsp.
Sugar			1/4 cup
Roma Tomatoes		quartered	5 Each
White Onion		trimmed, quartered	1 Each
Salt			To Taste
Pepper			

Instructions

1. Add all ingredients to a stock pot and simmer for 2-3 hours until meat is pull-apart tender.
2. Separate beef from cooking liquid and shred. Store birria beef under refrigeration up to 5 days.
3. Remove onions and bay leaves from cooking liquid and discard. Purée cooking liquid in a blender. Taste and season with salt and pepper as needed. Store birria consommé under refrigeration until use, up to five days