

## Beef Birria—Birria de res

### Ingredients

- 1 lb (454 g) Boneless beef, such as outside round, or brisket; cut into large chunks
- 1 lb (454 g) Bone-in beef, such as shank, or ribs; cut into large chunks
- ¼ tsp ground cloves
- ¼ tsp ground all-spice
- ¼ tsp ground cinnamon
- ½ tsp dry oregano
- ½ tsp dry marjoram
- ½ tsp dry thyme
- ¼ tsp ground cumin
- ¼ cup apple cider vinegar
- 1 tsp salt, or to taste
- ½ tsp ground black pepper
- 1 tbsp freshly sliced ginger (and 2 leaves, if available)
- 2 bay leaves
- 5 dry red peppers (for example, 2 ancho, 2 guajillo, and 1 cascabel)
- 1 tbsp vegetable oil
- 4 cloves garlic; peeled
- 1 cup boiling water
- 3 small tomatoes, such as Roma; washed, stem end removed, and quartered
- ½ onion; peeled, and cut into chunks
- 1 cup water; room temperature



### To serve:

Warm corn tortillas; lime wedges; chopped cilantro; chopped onions; spicy sauce

Arrange meat in a slow cooker. Place the listed ingredients from cloves to bay leaves on a tray or counter, ready to use. Remove stems and seeds from peppers; fry in oil in a pan over medium heat, turning frequently, until crisp and fragrant. Add garlic cloves, and continue browning; remove from heat, reserving garlic and flavoured oil. Soak fried peppers in boiling water until soft; reserve. Place tomatoes and onions in a blender jar, then add peppers with their soaking water, reserved garlic and oil, and all the ingredients measured from the tray, except the bay and ginger leaves. Process for at least two minutes until perfectly smooth. Pour in the slow cooker, completely coating meat; arrange bay and ginger leaves on top. Pour the water at room temperature in the blender jar to collect any leftovers, and pour in the slow cooker. The liquids should coat the meat, so more water may be added, if needed. Cover with lid and cook on High for 4 hours or Low for about seven hours, until meat may be easily shredded. Serve two or three pieces of meat (some bone, to taste) in a bowl with plenty of sauce, with the rest of the items on the side.