

Meat/Birria



From the kitchen of David and Jennifer Deaven

- A: 4# beef, chuck roast or shank
1T salt
B: 4 ancho chiles
4 Colorado chiles
1 pasilla chiles
1 allspice berry
C: 12 peppercorns
4c garlic
3 cloves, whole
1/2t oregano
1/2t cumin seed
2T vinegar
1t salt
1 onion, chopped
D: 1/4C tomato paste
1 onion, chopped
1. Cut (A) into 6-8cm hunks, rub with the salt, and set aside while preparing chile paste.

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- Roast (B) gently in iron pan, remove to cutting board and remove stems and seeds. Place into blender and cover with small amount of boiling water. Submerge the chiles and wait 5 minutes.
 - Add (C) to blender, puree into a thick paste.
 - Place meat and paste into seal-able bowl, stir to coat meat. Place covered in refrigerator for 8-24 hours.
 - Place 3C water in casserole cooker, place metal grid into cooker, and place meat on grid. Cover meat with remaining sauce. Cover and place into 325F oven for 4-6 hours until meat is tender.
 - Remove meat from cooker and place in serving bowl. Strain juices from cooker into a quart pot, add (D) and cook for 5 minutes to thicken.
 - Cover meat with sauce, serve over rice with additional onion and cilantro.
- Servings: 6

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