



BIRRIA BEEF QUESO TACOS

by Chef David Cocker

USING: REUVEN FULLY COOKED SHREDDED BEEF

Prep & Cook Time: 90 minutes

Servings: 8

INGREDIENTS

Broth

2 ancho chilies
2 guajillo chilies
1 chilies de arbol
4 cups (1 L) beef stock
1" cinnamon stick
4 bay leaves
1 tbsp (5g) coriander, toasted
1 tbsp (8g) black peppercorns, toasted
2 tbsp (6g) oregano, dried
1 tbsp (15 ml) tomato paste
1 yellow onion, quartered
6 garlic cloves
Salt to taste

Tacos

16 pcs 6" corn tortillas
1 cup (120 g) Oaxaca or Mozzarella Cheese
1 lb (454 g) Reuven Fully Cooked Shredded Beef
(Product Code B03740)
2 cups (500 ml) consommé (see above recipe)
1 cup (250 ml) sweet onion, diced
¼ cup (60 ml) fresh cilantro, finely chopped

Garnish

Consommé, sweet onion (finely diced), fresh cilantro (finely chopped).

PREPARATION

Remove all stems and seeds from ancho, guajillo and arbol chilies.

Add oil to a preheated sauce pan over medium heat

Add chopped onions. Sauté until softened.

Add tomato paste and cook for 2-3 minutes.

Sautee garlic cloves and beef stock mix together with chilies.

Put cinnamon, bay leaves, peppercorn, and coriander in a cheesecloth. Add to stock.

Bring to a light simmer for 1 hour.

After 1 hour, remove chilies to a blender with liquid to blend until smooth.

Add puree back to stock pot and mix together, add salt to taste and place to the side.

Assembly

Add ½ stock to the shredded beef, set aside.

Dunk corn tortillas completely in the broth.

Place on skillet over medium heat.

Top with cheese, shredded beef, onion, and cilantro.

Fold over the taco and cook for 1-2 minutes, flip and finish for another 1-2 minutes.

Serve with lime and stock garnished with diced onion and cilantro.



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