Main dishes / Mexico

Birria de Res

Beef braised in a complex chili consommé until yielding and shreddable — the Jalisco braise that became a taco trend, served with its scarlet dipping broth.

Time 300 min **Servings** 4

What you'll need.

- ☐ 60 parts Beef chuck (3-4 cm chunks)
- ☐ 40 parts Beef short ribs (bone-in)
- ☐ 12 parts Guajillo chilies (dried, stemmed and seeded)
- ☐ 6 parts Ancho chilies (dried, stemmed and seeded)
- ☐ 3 parts Morita chipotle chilies (dried)
- ☐ 15 parts White onion (roughly chopped)
- ☐ 6 parts Garlic cloves
- ☐ 2 parts Whole cumin, dried oregano, cloves, black peppercorns — toasted and ground
- ☐ 5 parts Apple cider vinegar
- ☐ 80 parts Beef broth or water
- ☐ 2 parts Fine salt

Let's make it.

01 Press each dried chili flat on a dry, very hot comal or cast-iron skillet for 10 seconds per side until fragrant and slightly puffed — you want toasted, not charred. Transfer immediately to a bowl, cover with just-boiled water, and soak 20-30 minutes until completely soft and pliable. Reserve the soaking liquid.

02 Drain the soaked chilies, reserving the soaking water. Blend the chilies with the onion, garlic, toasted ground spices, and vinegar. Add 100ml of the reserved soaking water and blend on high for 2 full minutes until completely smooth. Pass through a medium-mesh sieve, pressing firmly to extract all the paste. Discard the dry solids left in the sieve. The adobo should be deeply red, smooth, and pourable.

03 Season the beef generously with salt. Pour the adobo over the beef in a large bowl or zip-lock bag, turning the pieces to coat every surface. Cover and refrigerate for at least 2 hours — ideally overnight. The longer the marination, the deeper the chili penetration into the interior of the meat.

04 Transfer the marinated beef and all marinade to a large heavy pot. Add the remaining beef broth until the meat is barely submerged. Bring to a boil, skim any foam that rises, then reduce to the lowest simmer. Cover tightly and braise for 3.5-4 hours until the beef is completely tender and falls apart when pressed. Alternatively, braise in a 160 C (325 F) oven. Check every hour and add water if the liquid drops below halfway.

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Servings are an estimate; check quantities in the source recipe.
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