SPICE WORLD

ACPL

JALISCO STYLE MEXICAN BIRRIA

SERVES 8-10

WHAT'S IN THE KIT?

In each spice kit, you will receive all the spices and unusual pantry items to make this particular dish. Please tag us on Facebook and/or Instagram with pictures of your recipes or email them to us at info@acplwy.org.

This recipe serves a whopping **8-10 people**, so halve the recipe for a smaller number or freeze your leftovers!

This kit includes:

cumin, ancho chiles, guajillo chiles, whole cloves, peppercorns, cinnamon stick, sesame seeds, bay leaves, oregano, and thyme

You will also need:

- 3 tablespoons white or apple cider vinegar
- 5 cloves garlic
- Salt
- 1-2 cups beer (optional –– may sub water or stock)
- 4 red tomatoes (or one 14-ounce can diced tomatoes)
- 3 pounds meat (beef, chicken, goat, lamb etc; on bone or off, or a mixture; any cut good for roasts or stews will work great)
- Corn tortillas, onion, cilantro, lime, oaxacan cheese to serve (optional)

A BRIEF HISTORY...

This dish is the pride of the people of Jalisco state. Birria is dish from the west of Mexico and is particularly associated with with Jalisco. To uncover the origins of a dish so deeply rooted in popular culture, we can only rely on speculation, but it's likely that it started out as meat cooked by shepherds -- a rustic beginning that, little by little, entered households and eventually made its way to everywhere else (Holtz and Mena 113).

We highly recommend starting this the day before to allow meet to marinate!

Typical in Jalisco, Durango, Zacatecas, Aguascalientes, Michoacan

Traditionally made with goat meat

Cooked in a Barbacoa oven

An exploration of the world's spices...

RECIPE

- 1 teaspoon cumin
- Salt
- 3 pounds meat (see above for specifications)
- 2 ancho chiles*
- 3 guajillo chiles*
- 5 cloves garlic
- 5-6 peppercorns
- 2 whole cloves
- 1 teaspoon sesame seeds
- 1 cinnamon stick
- 2-3 bay leaves
- 1/2 tablespoon oregano
- 1/2 tablespoon dried thyme
- 3 tablespoons white or apple cider vinegar
- 1-2 cups beer (optional -- may sub water or stock)
- 4 tomatoes, chopped, or one 14-ounce can diced tomatoes
- Corn tortillas and other toppings to serve (optional)

*This dish is mild to medium heat level, but adjust chiles to suit your spice level.

RECIPE

Preparing the Birria (to do the day before)

1. Season the meat with 1.5 tablespoons salt and cumin
2. Remove the seeds, stems and veins from the chiles (scissors work great) and roast chiles in a dry skillet.
3. In a large skillet set over low heat, toast the garlic, cloves, sesame seeds, cinnamon, and peppercorns until fragrant.
4. Add chopped tomatoes or 1 can of diced tomatoes
5. Add the roasted chiles, beer (or sub stock or water) bay leaves, oregano, thyme, pinch of salt, and a few spoons of apple cider vinegar. Bring to a boil and let simmer vigorously for 10 minutes, until chiles are softened.
6. Remove from heat take out bay leaves and cinnamon stick. Process all the ingredients in a blender to make a smooth marinade.
7. Pour the marinade over the meat in a large dish, cover and **refrigerate overnight** (for best results).

Source: Holtz Déborah, and Juan Carlos Mena. Tacopedia. Phaidon Press Limited, 2015.

RECIPE

Cooking and serving:

1. Preheat oven to 325 degrees F. Put the meat in in a large oven safe dish and cover with aluminum foil. For best results, use a dish with an oven safe lid and cover with lid on top of aluminum foil.
2. Roast the meat for 2 hours, or until soft and shreadable.
3. Remove from the oven and uncover once it has cooled slightly. If the meat is very dry add a cup of beer or water, then let boil for 15 minutes.
4. Alternatively, you can cook on the stove over medium heat for 2 hours, in a pressure cooker, or in a slow cooker
5. Serve on its own as a stew with onion, cilantro, and lime

   or

To make tacos:

- Dip each tortilla in the cooking liquid and fill with meat
- Fold taco in half and fry on both sides
- Serve with traditional taco fixings (onions, cilantro, lime, oaxacan cheese, etc.)
- Serve tacos with a cup of the broth from cooking (called *consomé*) for dipping