

Birria Recipe

Jacob · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

3 hrs 40 mins

Description

This birria recipe is a Mexican stew made with blended chile peppers simmered with beef stew meat. Very delicious. Serve with cilantro, lime, and chopped onion as condiments and Mexican rice or beans as side dishes.

Ingredients

- 5 dried Anaheim chile peppers
- stemmed and seeded - 5 guajillo chile peppers
- stemmed and seeded - water to cover - ¼ onion - 1 tablespoon mixed spices
- or more to taste - 1 tablespoon salt
- or to taste - 3 pounds cubed beef stew meat - 6 bay leaves

Instructions

1. Place Anaheim and guajillo peppers in a saucepan; cover with water and bring to a boil. Reduce heat to medium-low and simmer until tender.
2. about 15 minutes. Set aside to cool for 5 minutes. Dotdash Meredith Food Studios Transfer chiles and water into a blender; add onion.
3. mixed spices
4. and salt. Blend until smooth. Dotdash Meredith Food Studios Place stew meat in a large pot; stir in pureed chile mixture and add bay leaves. Cook over medium-low heat until meat is very tender.
5. 3 to 5 hours. Dotdash Meredith Food Studios