

Birria de Chivo Estilo Jalisco Mexican Braised Goat

Oscar · 29/09/2024



Prep Time

8 hrs 10 mins

Dificult

Medium

Servings

13 hrs 5 mins

Description

Goat meat marinated in a sauce with ancho chiles and spices then slowly braised until soft This traditional dish known as birria is always accompanied with refried beans and corn tortillas and is normally served for special occasions

Ingredients

- - 3 ancho chile peppers - 1 cup white vinegar - 15 whole black peppercorns - 1 (1 inch) piece fresh ginger root - 2 garlic cloves
- peeled - 3 whole cloves - 1 pinch dried marjoram - 1 pinch ground cumin - 1 pinch dried thyme - 4 ½ pounds goat leg - 2 pounds plum tomatoes - 2 cups water - 3 whole black peppercorns - 2 garlic cloves
- peeled - 2 whole cloves - 1 pinch dried marjoram - 1 pinch dried thyme - 1 pinch ground cumin - salt to taste - 30 chiles de arbol - ¼ cup white vinegar - 10 whole black peppercorns - 1 clove garlic
- peeled - 2 white onions
- minced

Instructions

1. Bring a pot of water to a boil; add ancho chile peppers and cook for 5 minutes. Remove from heat and let chiles soak in the hot water until soft
2. about 10 minutes; drain. Blend softened chiles
3. 1 cup vinegar
4. 15 peppercorns
5. ginger
6. 2 garlic cloves
7. 3 cloves
8. 1 pinch marjoram
9. 1 pinch cumin
10. and 1 pinch thyme in a blender until marinade is smooth. Strain marinade into a bowl. Place goat in a bowl and pour in marinade
11. coating goat completely. Cover and refrigerate for 8 hours. Preheat oven to 350 degrees F (175 degrees C). Transfer goat and marinade to a baking dish; cover with a lid or aluminum foil. Bake in the preheated oven until goat is very tender
12. about 3 1/2 hours. Remove lid or foil and cook until goat is browned
13. about 15 minutes. Pour meat juices into a container and reserve. Cover the goat to keep warm. Bring a large pot of water to a boil; add tomatoes and boil until soft
14. 5 to 10 minutes. Drain and let tomatoes cool until easily handled. Peel tomatoes and place in blender with reserved goat juices
15. 2 cups water
16. 3 peppercorns
17. 2 garlic cloves
18. 2 cloves
19. 1 pinch marjoram
20. 1 pinch thyme
21. and 1 pinch cumin. Blend until meat sauce is smooth. Pour meat sauce into a small saucepan and season with salt; bring to a boil. Reduce heat and simmer over low heat. Bring a pot of water to a boil; add chiles de arbol and boil until soft
22. about 5 minutes. Drain. Blend softened chiles with 1/4 cup vinegar
23. 10 peppercorns
24. 1 garlic clove
25. and salt until hot sauce is smooth. Strain into a glass. Cut goat into bite-sized pieces and serve with a generous amount of meat sauce and hot sauce on the side. Sprinkle onion over goat.