



Barbacoa

Oscar · 29/09/2024



Prep Time

10 hrs

Difficult

Medium

Servings

16 hrs 40 mins

Description

A simple barbacoa perfectly seasoned with chiles and spices and slow cooked until tender. Serve on tortillas with salsa, rice, beans, or other accompaniments.

Ingredients

- 4 dried guajillo chilies - 2 teaspoons cumin seeds - $\frac{1}{4}$ teaspoon whole cloves - 1 cup boiling water - $\frac{1}{2}$ teaspoon ground ancho chile powder - 1 large onion
- quartered - 6 cloves garlic - 2 teaspoons dried oregano - 1 teaspoon ground thyme - $\frac{1}{2}$ cup apple cider vinegar - 2 teaspoons lime juice - 1 (6 pound) boneless beef chuck roast - 2 bay leaves

Instructions

1. Heat a heavy skillet over medium heat. Place dried guajillo chiles into the skillet and cook
2. turning occasionally
3. until the color changes and chiles have puffed
4. about 5 minutes. Set chiles aside to cool for a moment. Meanwhile
5. toast cumin and cloves in the hot skillet until cumin seeds begin to pop; remove from the pan and set aside. Remove and discard stems
6. seeds
7. and veins of chiles
8. and place into a small bowl. Pour boiling water over top
9. and cover. Let chiles soak for 1 hour. Grind toasted cumin and cloves into a powder
10. and place into a blender. Add ancho chile powder
11. onion
12. garlic
13. oregano
14. thyme
15. vinegar
16. and lime juice. Remove chiles from soaking water
17. and place into the blender along with 1/3 cup of the soaking liquid. Cover
18. and blend until a smooth paste forms. Place beef roast into a mixing bowl
19. and pour the guajillo chile paste over top. Coat beef on all sides with paste
20. then cover the bowl with plastic wrap. Marinate in the refrigerator overnight. Preheat the oven to 325 degrees F (165 degrees C). Transfer beef and marinade to a roasting pan
21. and arrange bay leaves over top. Cover tightly with aluminum foil. Bake in the preheated oven until beef is very tender and easily pulled apart with a fork
22. about 6 hours. Let stand
23. covered
24. at room temperature for 1 hour before discarding the bay leaves and shredding with two forks. Cook's Note Don't buy guajillo paste
25. it's usually not very good. Just buy the dried chiles and rehydrate them with hot water.