

Quesabirria Tacos

Savannah · 30/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

4 hrs 10 mins

Description

These quesabirria tacos are a lovely rich dish that my entire family thoroughly enjoys. It takes some time to make the birria beef filling, but it's so worth it. Serve the tacos and sauce with diced onion, lime wedges, and cilantro.

Ingredients

- - 2 teaspoons sesame seeds - 2 teaspoons ground cumin - 1 teaspoon whole black peppercorns - 1 teaspoon coriander seeds - ½ (1 inch) piece cinnamon stick - 2 whole cloves - 3 bay leaves - 2 cups beef broth - 2 tablespoons vegetable oil
- divided - 4 guajillo chile peppers - 2 small ancho chile pepper - 1 chile de arbol chile peppers - 1 large white onion - 7 cloves garlic
- minced - 2 pounds beef or goat stew meat
- cut into 1-inch cubes - ¼ cup distilled white vinegar - 2 teaspoons salt - 2 teaspoons dried Mexican oregano - ¼ teaspoon ground thyme - 1 (14 ounce) can diced tomatoes - 16 (6 inch) flour tortillas - 1 cup grated Cheddar cheese - 1 lime
- cut into wedges - 1 tablespoon chopped fresh cilantro
- or to taste

Instructions

1. Heat sesame seeds
2. cumin
3. peppercorns
4. coriander seeds
5. cinnamon stick
6. cloves
7. and bay leaves in a dry pan over medium heat until fragrant and the sesame seeds begin to brown. Remove from the pan and set aside. Heat beef broth in a medium-sized pot and turn to a low simmer. Heat 1 tablespoon vegetable oil in a large pot over medium heat. Add guajillo
8. ancho
9. and chile de arbol peppers
10. turning occasionally. Remove the peppers once they have started to blister a bit
11. 5 to 7 minutes. Place the peppers in the pot of simmering broth. Cover and allow to simmer until the peppers are rehydrated and tender
12. about 20 minutes. Slice 3/4 of the onion into thick slices and finely dice the rest. Put the diced onion aside. Add the thick slices to the pot
13. along with the garlic
14. and cook until the onion is browned
15. about 5 minutes. Remove and set aside. Heat remaining oil in the pot over medium-high heat
16. and add goat meat. Allow to brown on all sides
17. 5 to 7 minutes. Add the warmed spices
18. peppers and broth
19. onions
20. garlic
21. vinegar
22. salt
23. Oregano
24. and thyme into a blender. Allow to cool slightly before blending to prevent scalding yourself
25. about 5 minutes. Blend until very smooth. Add the blended sauce into the pot
26. and stir
27. scraping all the browned bits off the bottom of the pot. Cover and simmer over medium-low heat until the meat is very tender
28. about 2 ½ hours. Remove the meat from the sauce and allow to cool enough to shred. Shred the meat with your hands or with 2 forks. Stir in about 1/4 cup of the sauce. Blend the diced tomatoes until very smooth and add to the sauce. Working in batches
29. dip each tortilla in the pot of sauce and place in a hot pan. Add a bit of the meat mixture and a bit of cheese. Fold in half and brown on both sides
30. 3 to 4 minutes. Pour the remaining sauce into 4 small bowls. Serve the tacos and sauce with the reserved diced onion
31. lime wedges
32. and cilantro. Cook's Note You can use cubed lamb meat instead of beef or goat
33. and corn tortillas instead of flour.