JANE SMITH LIFESTYLE

Beef Birria Tacos

Prep: 25 min | Cook: 3 hr | Serves: 6



Chuck roast braised low and slow in a rich, chili-based broth, shredded and folded into crispy, cheese-griddled tortillas — this is the taco night I make for a special weekend when regular tacos just won't do.

Ingredients

- 3 lb chuck roast, cubed
- 4 dried guajillo chilies
- 2 dried ancho chilies
- 1 onion, quartered
- 4 cloves garlic
- 2 tsp cumin
- 1 tsp oregano
- 2 bay leaves
- 4 cups beef broth
- Small corn tortillas
- Shredded cheese
- Cilantro and diced onion, for serving

Directions

1. Toast dried chilies in a dry skillet, then soak in hot water 15 minutes until softened.
2. Blend soaked chilies with onion, garlic, cumin, oregano, and a splash of beef broth into a smooth sauce.
3. Combine beef, chili sauce, bay leaves, and remaining broth in a Dutch oven or slow cooker. Cook low and slow (3 hours on stovetop or 8 hours in a slow cooker) until beef is fork-tender.
4. Shred beef and reserve the flavorful broth (consomé) for dipping.

5. Dip tortillas in the fat from the top of the consomé, fill with shredded beef and cheese, and griddle until crispy. Serve with consomé, cilantro, and onion.

Jane's Note

Dip the tortillas in the fat that rises to the top of the consomé before griddling — this is what gives the tacos their signature crispy, slightly red-tinted exterior.

This is one of my favorite things to make for a weekend gathering with family, since the shredding and taco-building becomes a fun, hands-on part of the meal everyone gets involved in.

Can I make this ahead? Yes — the braised beef is even better the next day, once the flavors have had more time to develop, and it reheats beautifully in its own broth. Can I use a different cut? Yes — short ribs work well in place of chuck roast.

Storage: Refrigerate in an airtight container for up to 3 days.

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