

How to Make a Birria Grilled Cheese Sandwich That's Worth the Hype

Cheesy Birria Grilled Cheese Sandwich



TIME
2 min

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INGREDIENTS

For the Birria Beef:

- 2 lbs beef chuck roast, cut into chunks
- 1 tablespoon olive oil
- 1 white onion, chopped
- 4 garlic cloves, minced
- 2 dried guajillo chiles, seeded and soaked
- 2 dried ancho chiles, seeded and soaked
- 1 chipotle in adobo (optional)
- 1 teaspoon ground cumin
- 1 teaspoon smoked paprika
- $\frac{1}{2}$ teaspoon dried oregano
- 2 cups low-sodium beef broth
- Salt and pepper to taste

For the Grilled Cheese:

- 8 slices sourdough bread
- 2 cups shredded mozzarella cheese
- 1 cup shredded Monterey Jack cheese
- Butter, for spreading
- Reserved birria broth, for dipping

DIRECTIONS

1. Make the Birria Beef: Heat olive oil in a large pot. Sear beef chunks until browned on all sides, then remove.
2. SautØ onion and garlic until softened.
3. Add soaked chiles, chipotle, cumin, paprika, and oregano. Cook for 2 minutes.
4. Blend this mixture with beef broth until smooth.
5. Return to pot with beef. Simmer covered on low heat for 2 hours or until beef is fork-tender.
6. Shred the beef and return it to the pot to soak in the broth. Reserve some broth for dipping.
7. Assemble the Sandwiches: Butter one side of each slice of bread.
8. Place 4 slices butter-side-down in a skillet or on a griddle.
9. Layer with shredded mozzarella, a generous portion of birria beef, and Monterey Jack cheese.
10. Top with remaining bread, butter-side-up.
11. Grill the Sandwiches: Cook over medium heat until bread is golden and cheese is melted-about 3-4 minutes per side.
12. Press gently with a spatula to ensure even browning.
13. Serve: Slice sandwiches in half and serve hot with a small bowl of reserved birria broth for dipping.

SWAPS & NOTES

& Swaps Beef : Chuck roast is perfect for shredding.

Chiles : Guajillo and ancho bring depth.

Cheese : Use Oaxaca cheese for a more authentic Mexican twist.

Bread : Sourdough holds up to the richness but use your favorite hearty loaf.

TIPS FOR SUCCESS

Simmer low and slow for the most tender birria beef.

Preheat your skillet before grilling to get that perfect crust.

For extra crispiness, sprinkle a little shredded cheese in the pan under the bread.

Let the sandwiches rest for a minute before slicing to avoid cheese spills.

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