

Authentic Birria Tacos with Rich ConsomØ for Dipping

Birria Tacos with ConsomØ Recipe

TIME
2 min

METHOD
Slow cooker

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INGREDIENTS

For the Birria:

2 lbs beef chuck roast or beef short ribs
4 dried guajillo chiles, stems and seeds removed
2 dried ancho chiles, stems and seeds removed
2 dried pasilla chiles, stems and seeds removed
1 cup beef broth
¾ cup tomato puree
... cup apple cider vinegar
1 onion, roughly chopped
4 garlic cloves
1 teaspoon dried oregano
1 teaspoon ground cumin
1 teaspoon smoked paprika
½ teaspoon ground cinnamon
Salt to taste
Black pepper to taste
2 bay leaves
For the Tacos:
Corn tortillas
Chopped onions for garnish
Fresh cilantro, chopped
Lime wedges
Shredded cheese (optional)

DIRECTIONS

- 1.** **Toast the Chiles:** Heat a dry skillet over medium heat. Toast the dried guajillo, ancho, and pasilla chiles for 1-2 minutes until fragrant.
- 2.** Place them in hot water and soak for 15-20 minutes until softened.
- 3.** **Blend the Sauce:** In a blender combine:
- 4.** Soaked chiles
- 5.** Tomato puree
- 6.** Garlic
- 7.** Onion
- 8.** Apple cider vinegar
- 9.** Oregano
- 10.** Cumin
- 11.** Smoked paprika
- 12.** Cinnamon
- 13.** A pinch of salt
- 14.** Blend until smooth and thick.
- 15.** **Cook the Birria:** Transfer the sauce to a large pot or slow cooker. Add:
- 16.** Beef pieces
- 17.** Beef broth
- 18.** Bay leaves
- 19.** Salt and pepper
- 20.** Simmer on low for 3-4 hours, or cook in a slow cooker for 6-8 hours, until the meat is tender and shreddable.
- 21.** **Shred the Meat:** Remove the beef from the pot and shred it with two forks.
- 22.** Strain the cooking liquid and reserve it as the consomØ, the flavorful dipping broth.
- 23.** **Assemble the Tacos:** Heat a skillet or griddle over medium heat.
- 24.** Dip each corn tortilla briefly in the consomØ.
- 25.** Place the tortilla on the skillet.

SWAPS & NOTES

This recipe is flexible and can be adapted based on what you have available.

Beef options: Chuck roast, brisket, or short ribs all work beautifully.

Chile substitutions: If pasilla chiles are unavailable, additional guajillo chiles can be used.

Cheese options: Traditional birria tacos may include Oaxaca cheese, but mozzarella works well as a substitute.

TIPS FOR SUCCESS

Burnt chiles can taste bitter, so toast them only until fragrant.

The long cooking time ensures the beef becomes tender and flavorful.

Too much broth can make tortillas fragile, so a quick dip is enough.

Use a cast-iron skillet if possible.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/authentic-birria-tacos-with-rich-consome-for-dipping/>