



BIRRIA

INGREDIENTS:

**DRIED MEXICAN CHILES, MEXICAN
CINNAMON, OREGANO, CUMMIN,
CLOVES, THYME, BAY LEAF,
TOMATO, ONION, GARLIC, SESAME
OIL, BEER, VINEGAR AND SALT**



INSTRUCTIONS

SERVES CONSOMME FOR 4

- **SEASON 2 LB OF STEW MEAT (BEEF OR LAMB) WITH A GENEROUS AMOUNT OF SALT AND PEPPER**
- **COOK MEAT IN A LARGE POT FILLED UP WITH 4 LT WATER AND BIRRIA PASTE, MAKE SURE THE MEAT IS SUBMERGED**
- **BRING EVERYTHING TO A BOIL, THEN SIMMER FOR ABOUT 3 HRS OR UNTIL YOUR MEAT COMES APART EASILY**
- **WHEN READY, REMOVE MEAT FROM CONSOMME**
- **CHOP MEAT ON A CUTTING BOARD, ADD SOME TO THE CONSOMME AND SAVE SOME FOR TACOS**
- **GARNISH WITH CHOPPED ONIONS, CILANTRO AND FRESH LIME**



BIRRIA

**VEGAN OR
VEGETARIAN**

SUGGESTIONS

- **SAUTE MUSHROOM AND ONIONS IN A POT WITH SOME OF THE BIRRIA PASTE, ADD VEG STOCK OR WATER UNTIL YOU GET A NICE CONSOMME CONSISTENCY, SERVE HOT AND GARNISH WITH CILANTRO-ONION MIX AND LIME**
- **SAUTE MUSHROOM AND ONIONS WITH LITTLE BIRRIA PASTE AND OIL, SEASON WITH SALT AND PEPPER, EAT WITH TACOS AND YOUR CHOICE OF VEGAN OR ANY MILD CHEESE LIKE MOZZARELLA, GARNISH WITH CILANTRO-ONION MIX AND LIME**