

# JALISCAN BIRRIA

**GOES GREAT WITH...**  
Cebollas  
curtidas (p159)  
and tomatillo  
salsa (p184) from  
How to Be a Taco  
Legend

**EXTRAS**  
**#6**

## ALSO WORKS A TREAT WITH...

- 4 chicken legs or large thighs on the bone - remove the bones and shred the meat before frying

## RAISE YOUR GAME BY...

Using 1kg goat or mutton on the bone to flavour the broth - remove the bone and shred the meat before frying



# JALISCAN BIRRIA

Birria is a popular dish from Guadalajara traditionally made with cheap cuts of meat, often goat, mutton or beef which are slow cooked in a broth flavoured with chillies, tomatoes and spices. Serve the meat inside tortillas then dip into the broth before eating!

<b>Prep</b> 15 mins	<b>Cook</b> 1 hr 50 mins
<b>Heat</b> 	<b>Serves</b> 4 with sides

500g **diced lamb, goat or beef**

1 large **onion** - finely chopped

3 **cloves of garlic** - finely chopped

3 **tomatoes** - roughly chopped

½ **lime**

3 tsp



**ANCHO BLEND**

1 tsp



**CANELA BLEND**

½ tsp



**CHIPOTLE BLEND**

2 tsp



**ORÉGANO BLEND**

1

In a large saucepan fry the onion and garlic in 1 tbsp oil for 5 minutes or until soft and beginning to brown

2

Add the lamb, 1 tsp **CANELA BLEND**, 2 tsp **ORÉGANO BLEND** and 1 tsp salt then cook for 10 minutes or until beginning to brown around the edges

3

Blend the tomatoes with 3 tsp **ANCHO BLEND** and ½ tsp **CHIPOTLE BLEND** to a smooth sauce (adding a splash of water if necessary)

4

Stir the sauce and 600ml water into the browned lamb then cover and simmer for 1 ½ hours or until the lamb is completely tender

5

Scoop the lamb out of the birria (reserving the broth to serve at the table - don't worry if you also scoop out some of the onion!). Fry the lamb in 1 tbsp oil for 5 minutes or until beginning to caramelise around the edges

6

Stir the juice of the ½ lime into the birria broth then serve the broth with the lamb on the side