



Birria Taco Sauce Recipe



Ingredients:

- 4 Cascabel chili peppers
- 1 New Mexico chili pepper
- 4 De Arbol chili pepper
- 2 Ancho chili peppers
- 1 Onion diced
- ½ TBLS olive oil
- 3 TBLS minced garlic
- 3 Bay leaves
- 3 tsp Oregano
- 1 Cinnamon stick whole
- 2 tsp Cumin ground
- 1 tsp Ginger ground
- 1 tsp Peppercorns
- 1/4 tsp Cloves
- 1 tsp Coriander
- 2 TBLS Apple cider vinegar
- 1 TBLS Tomato paste
- 3.5-4 cups beef stock or broth, depending on how intense the flavor you want it down

Method:

1. Cut off the ends of the dry chilis and shake out all of the seeds.
2. Place them into a pot over medium/high heat, and toast the chilies until they become aromatic, about 5 minutes.
3. Remove from pot and set aside. Add your oil to the pot and add onion and garlic, cooking until soft, about 6 minutes. Frequently scrape off any browned bits from the bottom of the pot.
4. Add bay leaves, cinnamon stick, oregano, cumin, coriander, ginger, peppercorns and cloves. Stir in vinegar and tomato paste. Combine and add in chilies. Pour beef stock in and boil.
5. If you were just making the sauce, you would be finished after boiling for 4-5 minutes. Strain and enjoy sauce.
6. If you want to add meat you would do so after step 3 and boil until tender enough to shred with 2 forks. Then serve inside small tortillas to make tacos.