

Mexican / Fusion

Main Courses

Beef Birria Quesa-Tacos with Dipping Consomé

Prep: 30m

Cook: 180m

Rest: 15m

Σ Total: 225m

6 servings



Video ref: Sam The Cooking Guy

COOKING SEQUENCE & CHECKPOINTS

- 1

Blend the Chile Adobo

15 min

Toast stemmed guajillo and ancho chiles briefly in a dry pan, steep in 2 cups hot water for 10 minutes, and blend until smooth with 1 whole white onion, 6 garlic cloves, 2 tbsp apple cider vinegar, 1 tbsp ground cumin, 1 tbsp Mexican oregano, and 1/4 tsp ground cinnamon.
✓ Checkpoint: Velvety aromatic red chile purée.
- 2

Slow Braise the Beef

2.8h (165m)

Season beef with 1.5 tbsp kosher salt and brown in 2 tbsp vegetable oil inside the Dutch oven. Strain the chile adobo through a fine-mesh strainer over the meat and add 4 cups beef broth. Cover tightly and braise at 325°F (163°C) for 165 minutes until fork-tender (203°F–205°F internal).
✓ Checkpoint: Meat falls apart with a gentle nudge.
- 3

Shred and Skim

15 min

Transfer beef to a cutting board, rest 15 minutes, and shred with two forks. Strain the consomé through the fine-mesh strainer into a bowl and allow the red fat to rise to the surface.
✓ Checkpoint: Tender shredded beef and clear consomé topped with red fat.
- 4

Crisp Quesa-Tacos & Garnish

10 min

Dip corn tortillas into the top red fat, lay on a 375°F (190°C) griddle, and layer with Oaxaca cheese, shredded beef, and a sprinkle of minced cilantro-onion. Fold in half and griddle 2 minutes per side until crunchy and molten; serve with bowls of hot consomé garnished with the remaining cilantro-onion and fresh lime wedges.
✓ Checkpoint: Crispy crimson shell with molten cheese pull and garnished consomé.

FOOD SAFETY & INTERNAL TEMPERATURE: SAFETY ≥145°F (63°C) BEEF | TEXTURE TARGET: 205°F (96°C) BRAISED CHUCK & 375°F GRIDDLE CRISP

USDA Beef Safety Minimum: ≥145°F (63°C) internal temperature for whole beef cuts and ≥165°F (74°C) when reheating shredded meat in consomé.

MASTER DONENESS CHECKPOINT:

Crisp crimson tortilla edges with gooey cheese pull, dunked into hot, deeply savory spiced beef broth.

WHY IT WORKS:

Dipping in the Red Fat: Skimming tortillas through the seasoned red tallow on top of the broth fries them on the griddle, yielding maximum crispiness and chile flavor.

TROUBLESHOOTING:

Tortillas fell apart on the flat-top: Skim only the red oil that pools on top of the consomé; don't saturate the corn tortilla in watery broth.

MISE EN PLACE / INGREDIENTS [18]

- ☐ 2.5 lbs Boneless beef chuck roast, cut into large chunks
- ☐ 1.5 lbs Bone-in beef short ribs
- ☐ 5 units Dried guajillo chiles, stemmed and seeded
- ☐ 2 units Dried ancho chiles, stemmed and seeded
- ☐ 2 cups Authentic quesillo Oaxaca or Monterey Jack cheese, shredded (El Mexicano Oaxaca)
- ☐ 16 units Fresh yellow corn street taco tortillas
- ☐ 1 cup Freshly minced white onion and cilantro, for serving
- ☐ 2 cups Hot water, for steeping chiles
- ☐ 1.5 large White onion (1 whole for adobo + 0.5 cup minced for serving)
- ☐ 6 cloves Garlic cloves, peeled
- ☐ 2 tbsp Apple cider vinegar
- ☐ 4 cups Low-sodium beef broth
- ☐ 1 tbsp Ground cumin
- ☐ 1 tbsp Dried Mexican oregano
- ☐ 0.25 tsp Ground cinnamon
- ☐ 2 tbsp Neutral vegetable oil
- ☐ 1.5 tbsp Kosher salt
- ☐ 2 whole Fresh limes, cut into wedges

US SUPERMARKET BRAND GUIDE

Dried Chiles: El Guapo Whole Guajillo & Ancho Chiles
Rich crimson color and fruity, mild warmth crucial for birria.
• 📍 Hispanic food aisle.

Oaxaca Melting Cheese: El Mexicano Shredded Oaxaca Cheese
Incomparable string-cheese meltiness that stretches cleanly. • 📍 Cheese / Dairy case.