
Crock Pot Birria Tacos

From the Kitchen of Brett Broussard

3 pounds boneless chuck roast
1 tablespoon avocado oil or a neutral oil
coarse ground salt and fresh ground pepper
4 dried Guajillo chilis
6 Chipotle chilis in adobo (from a can)
1 small red onion, thinly sliced
8 whole cloves garlic, smashed
32 ounces beef stock
1 tablespoon tomato paste
1 14.5 ounces fire roasted diced tomatoes (can)
1/4 cup organic apple cider vinegar
1 tablespoon ground cumin
1 tablespoon dried oregano
1 cinnamon stick
3 dry bay leaves
1 teaspoon smoked paprika
1/2 tablespoon fresh grated ginger
1 teaspoon ground coriander

Taco fixings: corn or flour tortillas, lime wedges, fresh cilantro leaves, diced white onions, shredded Oaxacan cheese (or Italian cheese).

Heat avocado oil in a cast iron skillet over high heat for 4-5 minutes. Liberally salt and pepper beef, add to hot skillet, and sear on both sides, 5-6 minutes a side. Add beef to crockpot with remaining ingredients, and stir. Cook on low heat, covered, for 8 hours. After 8 hours, remove beef to a rimmed baking sheet, and shred with 2 forks. Remove bay leaves and cinnamon stick from crock pot and discard. Using a high powered or immersion blender, blend everything until a smooth sauce forms. Transfer sauce back to crockpot to keep warm. Add 1 1/2 to 2 cups of sauce to shredded beef and toss to coat. Then double dip tortilla into console, and lay flat in frying pan with a bit of avocado oil or neutral oil over medium heat. To one half of the tortilla, add cheese, then meat, and top with diced onions and cilantro leaves. Fry 2-3 minutes over medium heat, then flip other side to make a half moon. Add a small ladle of consume to the top of the tortilla. Flip over, and fry 2-3 minutes more.
