MEXICAN

Barbacoa de Res

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	**8**	**20 min**	**3 hr 30 min**	**Braise**	**Brisket**

Ingredients

- 1.5 kg (3⅓ lb) beef brisket, cut into 3 large pieces
- 4 dried guajillo chillies, stemmed and seeded
- 2 dried ancho chillies, stemmed and seeded
- 1 chipotle in adobo, plus 1 tbsp of its sauce
- 6 cloves garlic
- 1 onion, quartered
- 60 ml (¼ cup) apple cider vinegar
- 60 ml (¼ cup) fresh lime juice
- 1 tbsp ground cumin
- 1 tbsp dried oregano (Mexican if possible)
- ½ tsp ground cloves
- 1 tbsp salt
- 250 ml (1 cup) beef stock
- 4 bay leaves
- Warm corn tortillas, chopped onion, cilantro and lime wedges, to serve

Steps

1. Toast the dried chillies in a dry skillet over medium heat for 20 to 30 seconds per side, until they smell fragrant. Do not let them blacken or they turn bitter.
2. Cover the chillies with boiling water and soak 15 minutes, until soft. Drain.
3. Blend the chillies with the chipotle and sauce, garlic, onion, vinegar, lime juice, cumin, oregano, cloves, salt and stock until smooth.
4. Heat the oven to 150°C (300°F). Put the brisket and bay leaves in a Dutch oven and pour the sauce over, turning the beef to coat.
5. Cover with a tight lid (or foil under the lid). Braise in the oven for 3 hours, until the meat shreds with a fork and the sauce has thickened around it.
6. Remove the beef to a board and rest 10 minutes. Skim the fat from the sauce, then discard the bay leaves.
7. Shred the beef with two forks, discarding any hard fat, and stir it back into the sauce. Heat over medium for 5 minutes and taste for salt and acidity.
8. Serve in warm tortillas topped with onion, cilantro and a squeeze of lime.

Notes

- **Slow cooker:** no browning needed. Pour the sauce over the beef and cook on low 8 hr or high 4–5 hr, then simmer the sauce uncovered 10 min to thicken. Chuck roast also works.
- **Make ahead:** the shredded meat keeps 3–4 days chilled and freezes 3 months in its sauce. Thaw overnight in the fridge and reheat to steaming hot.
- **Chef's touch:** spread the shredded beef on a tray and broil 3 minutes for crisp edges; the contrast of soft and crunchy is what taqueria barbacoa is all about.
- **Pair with:** Mexican rice and refried beans, or a crunchy cabbage and radish slaw.