

Restaurant Style *Birria* Tacos—*Tacos de Birria estilo restaurante*

Ingredientes (for approximately 16 tacos)

- 1 batch beef *birria* (recipe available at <https://mysliceofmexico.files.wordpress.com/2018/10/beef-birria.pdf>)
- 1 bunch cilantro; washed, and chopped
- ½ white onion; peeled and chopped
- 1 batch spicy red *salsa de chile de árbol* (recipe available at <https://mysliceofmexico.files.wordpress.com/2018/10/spicy-chile-de-arbol-salsa.pdf>), or bottled
- 16 warm corn tortillas
- Limes; washed, and sliced

Keep pot of birria simmering on the stove. Place a skillet over medium heat; transfer a portion of meat, with no broth, to brown lightly. Dip two tortillas in the pot of *birria*, to coat with the rich broth (photo below, left), and transfer to the skillet with the meat. Once both the meat and the tortillas are slightly crisped, shred the meat and divide amongst the tortillas (photo below, right):



Top meat with cilantro, onions, spicy *salsa de chile de árbol*, and finish with a sprinkle of lime juice. Serve with a bowl of *birria* broth from the pot (photo, below, left). The broth may be dressed with more lime juice, and used as a dipping sauce for the tacos (photo below, right):

