

Weber Beef Birria Tacos



** Recipe courtesy of Weber Australia*

Ingredients

- 1.8kg beef chuck, cut into chunky cubes
- 600g beef rib meat, cut into chunky cubes (or an addition 600g of beef chuck)
- 1 brown onion, finely chopped
- 1 tsp olive oil
- 2 x 400g tin crushed tomatoes
- 1.2l salt reduced beef stock
- 1 tsp dried oregano
- 1 cinnamon stick
- 2 bay leaves
- 500ml water
- 14-16 tortillas (corn or flour)
- 1 cup finely chopped fresh coriander leaves
- 2 white onions, finely chopped
- 2 cups grated cheese
- 3 limes, cut into wedges, to serve

Directions

- Step 1 – In a large bowl, combine all the marinade ingredients, add the meat, toss to coat. If time permits, marinate the meat overnight. Cover and refrigerate until required. It will be all okay if you are unable to marinate the beef in advance.
- Step 2 – Prepare the barbecue for direct and indirect cooking over medium-high heat (200°C-260°C). Preheat the barbecue with a Dutch Oven Duo dish (no lid) over direct heat.
- Step 3 - Once the barbecue has preheated, brush the cooking grills clean, grill the marinated beef over direct medium-high heat for 2 minutes per side, or until just browned on the outside. You can grill the meat in batches, half directly on the cooking grill and half in the pan if you wish. Once the meat has browned on the outside, remove from the heat and set aside. Keep the Dutch Oven Duo dish over direct heat.



Step 4 – Add the olive oil and onion to the dish and sauté over direct heat for 2 minutes or until softened. Add the seared beef back to the pan, along with the tin tomatoes, beef stock, dried oregano, cinnamon stick, bay leaves and water. Add the lid to the Dutch Oven, bring to a simmer over direct heat.

Step 5 – Once the dish has come to a simmer move the Dutch Oven to indirect heat and reduce the temperature for medium heat (180°C to 200°C), continue to cook the beef for 4 hours or until the meat is falling apart. You may need to stir the beef every hour and add a little more stock or water if the liquid is drying out.

Step 6 – Once the meat is falling apart, using heatproof gloves, carefully remove the Dutch Oven from the barbecue. Separate the meat from the juices, using tongs and a sieve over a bowl. Keep the juices aside and shred the beef. Once the meat juice has settled, the fat will rise to the top, pour, or skim the fat off and put onto a plate or shallow dish. Preheat the lid of the Dutch Oven over direct medium heat (180°C to 230°C).

Step 7 – Dip one side of the tortilla into the reserved fat. Place onto the preheated Dutch Oven lid (fat side down), sprinkle cheese over tortilla, add meat, coriander, and onion to one half. Cook the tortilla over direct medium heat for 3 minutes, or until it is golden, remove from the barbecue and fold in half. Continue with the remaining meat and tortillas.

Step 8 – When ready to serve; pour the reserved meat juices into a small dish, top with a little onion and coriander. Squeeze the lime over the tortillas, dip into the reserved meat juice and enjoy!

