



Birria de Chivo

Goat shoulder • Shank • Stew meat

PREP
30 min

COOK
3-4 hr

SERVES
6-8

INGREDIENTS

- 3 lb Stanchfield goat shoulder, shank, or stew meat
- 4 dried guajillo chiles, stemmed and seeded
- 3 dried ancho chiles, stemmed and seeded
- 2 dried arbol chiles
- 1 white onion, chopped
- 6 garlic cloves
- 2 tsp dried oregano
- 1 tsp cumin
- 1 tsp black pepper
- 2 bay leaves
- 1 cinnamon stick
- 3 cups beef or chicken broth
- Salt to taste
- 1 tbsp apple cider vinegar
- Corn tortillas

METHOD

1. Toast chiles in a dry skillet until fragrant.
2. Soak chiles in hot water for 15 minutes.
3. Blend chiles with onion, garlic, oregano, cumin, pepper, and 1 cup broth until smooth.
4. Season goat with salt. Sear in a large pot until browned.
5. Add sauce, remaining broth, bay leaves, and cinnamon stick.
6. Cover and simmer on low for 3-4 hours until tender.
7. Shred meat, return to consomme, and adjust seasoning.
8. Serve hot with corn tortillas, onions, cilantro, and lime.

Serve with warm tortillas, diced onion, cilantro, and a squeeze of lime.