



Quesabirria de Chivo

Goat meat • Oaxaca cheese • Consomme

PREP
20 min

MARINATE
Overnight

COOK
4-6 hr

SERVES
10-12 tacos

INGREDIENTS

- 7 lb Stanchfield goat meat
- 5 ancho chiles
- 7 guajillo chiles
- 5 cascabel chiles
- 8 garlic cloves
- 1/2 white onion
- 6 tomatoes
- 1/2 cup vinegar
- 1 1/2 tbsp olive oil
- 1 1/2 tsp kosher salt
- 10 black peppercorns
- 5 cloves
- 1 tsp cumin
- 3 bay leaves
- 1 cinnamon stick
- 2 tbsp oregano
- 12 corn tortillas
- 2 cups shredded Oaxaca cheese
- Diced onion, cilantro, lime, and salsa

METHOD

1. Roast tomatoes, onion, and garlic. Toast chiles, then soak in hot water for 10 minutes.
2. Blend chiles, roasted vegetables, vinegar, salt, and spices until smooth. Strain the adobo.
3. Coat goat thoroughly in the adobo and refrigerate overnight.
4. Braise goat with marinade and enough water to cover for 4-6 hours, until fork-tender.
5. Shred the meat, skim the red chile fat, then strain the broth as consomme.
6. Dip tortillas in red fat, griddle with cheese and goat, then fold and crisp. Serve with consomme.

Save the red chile fat; it gives quesabirria its color and crisp griddle finish.