Barbacoa

Servings: 12-15 tacos (or 25-30 street tacos)

Ingredients:

- 4-5 lb chuck roast (could use a mix of any of the following: beef cheek/brisket/short rib/chuck)
- 2 cups beef stock
- 1/2 cup water
- 6-8 garlic cloves, peeled and smashed
- 4 guajillo chiles, dried
- 3 bay leaves
- 2 tsp cumin
- 1 tsp oregano
- 1 cinnamon stick
- salt

Directions:

1. Cut the beef into even size pieces, about 3" across. Season on all sides with salt.
2. In a large dutch oven (or pot for which you have a lid), sear all sides of the beef over medium-high heat until browned. You'll likely have to do this in batches.
3. Once browned, turn off the heat and add the beef back into the pot followed by the stock, garlic, chiles, bay leaves, cumin, oregano, and cinnamon stick. Top with the water.
4. Bring the pot to a boil, then cover with the lid and turn the heat to low. Let the pot simmer for 4-5 hours or until the meat it tender enough to shred.
5. Remove the pot from the heat and allow the meat to rest (with the lid still on) for an hour.
6. Remove the meat from the pot and shred with two forks. Mix a few ladles of your braising liquid to the meat as you shred.
7. Serve on tacos or in burritos/quesadillas/nachos. Goes really well on corn tortillas with salsa verde, chopped onions and cilantro, and some creamy jalapeño sauce.

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