



Quesabirrias

Ingredients

For the quesadillas:

- 18 tortillas made with Maseca® Blue
- ½ cup of vegetable oil
- 2 cups of shredded mozzarella cheese
- ¾ cup of fresh cilantro, finely chopped

For the birria:

- 6 dried guajillo chilies, stems removed and rinsed
- 2 dried ancho chilies, stems removed and rinsed
- 1 small white onion, chopped
- 4 Roma tomatoes, quartered
- 2 tablespoons vegetable oil

- 5 garlic cloves, peeled
- 1 teaspoon of black pepper
- 1 teaspoon of cumin seeds
- 1 teaspoon of dried thyme
- 1 teaspoon of dried oregano
- 1 cinnamon stick
- 2 bay leaves
- 2 tablespoons of distilled white vinegar
- 8 cups of water
- 2 teaspoons of salt
- 1 ½ pounds of beef short ribs (bone-in)
- 2 pounds of beef shank (bone-in)

Preparation

For the birria:

1. Heat oil in a pot over medium heat. Add onion, tomatoes, and garlic and cook until softened.
2. Add black pepper, cumin, thyme, oregano, cinnamon, and bay leaves and cook for about 5 minutes stirring frequently.
3. Add guajillo and ancho chilies, vinegar, and 4 cups water. Bring to a boil, then reduce heat to maintain a low boil. Cook, stirring occasionally, until chilies are soft. Set aside and remove cinnamon stick.

Modo de preparación

4. Transfer mixture to a blender (in batches, if needed). Blend chili mixture until smooth.
5. Transfer chili mixture back to the pot. Add 12 cups water, salt, short ribs, and beef shank. Cover and bring to a boil over high heat, then reduce heat and simmer for 2 1/2 hours until meat pulls from bones.
6. Shred the meat and season to taste. Strain broth and keep warm over low heat

For the quesadillas:

1. Heat oil in a large frying pan over medium heat. Dip a tortilla on the birria broth and fry for 30 seconds on each side. Add cheese, birria meat, a sprinkle of onion, and cilantro and fold tortilla to close.
2. Serve quesabirrias with birria broth on the side, and sprinkle of onion and cilantro.

18 servings