

Claudette Wilkins' Smoked Beef Birria

Ingredients

8 lbs (3.6 kg) beef short ribs

Adobo

8 guajillo chiles

5 ancho chiles

10 garlic cloves

½ oz (14 g) ginger

2 medium onions

2 cups (480 ml) water

2 tsp (10 ml) freshly ground black pepper

½ tsp (3 ml) ground cloves

½ tsp (3 ml) oregano

8 sprigs thyme

½ tsp (3 ml) ground cinnamon

4 bay leaves

3 tsp (15 ml) salt

4 tbsp (60 ml) vinegar

Optional for Serving

Minced onion

Cilantro

Lime wedges

Tortillas

Method

Set the EGG for indirect cooking at 350F/177C.

In a Dutch oven, cook chiles, garlic, ginger and onions in a pot with water, until chiles are tender. Drain the water and process together with the rest of the adobo ingredients.

Clean the short ribs and marinate in ½ of adobo mix for 2 to 3 hours. Add the short ribs to the grid and smoke for 4 hours. Move the beef ribs to a Dutch oven and cover with the remaining adobo; move the Dutch oven to the EGG and cook for an additional 4 hours.

Enjoy with minced onion, cilantro and limes accompanied with tortillas.

