



Mezcal Barbacoa Enchiladas

Prep Time: 180 Minutes

Cooking Time: 15 Minutes

Serves 12

Ingredients:

- 12 each 8" Heat Pressed Flour Tortillas (10410)
- 2 1/2 cups Chicken stock
- 8 each Guajillo chilies, stemmed, seeded
- 4 each Ancho chilies, stemmed, seeded
- 2 each Chipotle chilies, stemmed, seeded
- 6 1/2 lbs. Beef short ribs
- Salt, kosher as needed
- Pepper, as needed
- Cumin, as needed
- Vegetable oil, as needed
- 12 cloves Garlic
- 28 oz. Diced tomatoes, canned
- 1 each Red onion, quartered
- 2 Tbsp. Mexican oregano
- 2 each Bay leaf
- 1 cup Mezcal
- 2 1/4 cups Borracha Salsa, see related recipe
- 3/4 cup Cotija cheese

Directions:

1. In a medium saucepan, over medium heat, bring the chicken stock to boil. Remove from heat and add chilies. Allow the chilies to steep for 30 minutes.
2. Pre-heat a convection oven to 300°F. Season the short ribs with salt, pepper, and cumin. In a large braising pot over medium-high heat, heat oil and sear the short ribs until caramelized on all sides. Add steeped chilies and stock, garlic, tomatoes, red onion, Mexican oregano, bay leaf, and mezcal. Bring to a boil, cover tightly, and place in the oven for 2 ½ hours.
3. After the short ribs have braised, shred the meat and discard the bones. Combine the meat with 8 oz. of onions from the braising, along with ½ cup of the braising liquid.
4. Pre-heat a convection oven to 350°F. Place 4 oz. of the short rib filling in each enchilada and roll up with both ends open. Place the enchiladas in a baking dish and cover with Borracha Salsa. Sprinkle with cotija cheese and bake in oven for 15 minutes. Hold hot for service. Serve one per order.