



Recipes

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Birria (Stewed Lamb in Chile Broth)

Serves 14

Ingredients:

Mission® 6" White Corn Tortilla (10600)
12 oz. Dried Pasilla Chiles , stems and seeds removed
4 cups Diced Roma Tomatoes
2 cups Water
1/2 cup White Vinegar
2/3 cup Chopped Garlic
2 tsp. Salt
2 tsp. Dried Oregano
2 tsp. Sesame Seeds
1/2 tsp. Ground Clove
1/2 tsp. Ground Cumin
1/2 tsp. Black Pepper
7 lbs. Lamb Leg Meat (or Goat)
20 cups Water
15 Bay Leaves
3 Fresh Cactus Paddles (Nopales) , needles removed, sliced lengthwise

Directions:

1. In a saucepan, combine pasillas, tomatoes, two cups water. Cook covered, over medium high heat for 15 minutes. Remove from heat and allow to steep for 10 minutes. Drain and reserve the liquid.
2. Transfer chile mixture to a blender along with the next eight ingredients. Blend until smooth, adding 1-2 cups of the chile liquid if necessary. Set aside.
3. Place lamb in large stockpot and cover with just enough water. Pour in the chile mixture, bay leaves and nopales. Bring to a boil and cook for two hours or until meat is tender. Remove meat from pot and shred, add back into pot and keep warm.
4. Serve with warm Mission® White Corn Tortillas, three per serving.