

# BIRRIA SEASONING STARTER MIX

This seasoning blend, featuring Ancho and Chipotle chili peppers, is designed as a base seasoning for beef birria preparation, but its chili powder style can be used to flavor a variety of dishes such as poultry and other meats, fajitas, beans, roasted vegetables, and potatoes.

Food Service Code: 5312-025 • Pack Sizes: 25# Boxes



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## CHEESY BIRRIA GRIDDLED BURRITOS WITH SALSA VERDE



- 3T Baron Spice Birria Seasoning (plus more for seasoning meat)
- 2-3 lbs of beef chuck roast
- 3 Baron Spice Bay Leaves
- 1 lb tomatillos
- 1.2 lbs jalapenos
- 1 Tsp Baron Spice Cumin
- 3 oz Oaxacan cheese

### FOR THE BIRRIA

- Season 2-3 lbs of beef chuck roast liberally with Baron Spices Birria Seasoning and salt.
- Sear in a Dutch oven until well browned.
- Add onion, another 3T Baron Spices Birria Seasoning, 3 Baron Spices bay leaves and cover with beef stock.
- Cook in a low oven till very tender and beef falls apart (2+ hours).
- Remove from oven, shred beef, return to braising liquid, set aside.

### FOR THE SALSA VERDE

- Roast tomatillos and jalapenos in hot oven for 15-20 minutes – until tomatillos are well browned.
- Transfer roasted vegetables to a blender and add onion, cilantro, garlic, lime juice and 1 ts Baron Spices Ground Cumin.
- Blend till smooth and set aside.

### BURRITO ASSEMBLY AND COOKING

- Assemble burritos using flour tortillas with 2 parts Birria shredded beef and 1 part Oaxacan Cheese, roll tightly and set aside.
- Griddle burritos on a well oiled griddle till crispy and golden brown on both sides and cheese is melted.
- Place two burritos on a plate and cover with Salsa Verde – serve with rice and beans.