

SHREDDED BEEF TACOS (CARNE DESHEBRADA)

SERVES 6 TO 8

Use a full-bodied lager or ale such as Dos Equis or Sierra Nevada. If you can't find queso fresco, substitute feta. If your Dutch oven does not have a tight-fitting lid, cover the pot tightly with a sheet of heavy-duty aluminum foil and then replace the lid. To warm the tortillas, place them on a plate, cover them with a damp dish towel, and microwave them for 60 to 90 seconds. The shredded beef also makes a great filling for empanadas, tamales, and chiles rellenos.

BEEF

- 1 ½ cups beer**
- ½ cup cider vinegar**
- 2 ounces (4 to 6) dried ancho chiles, stemmed, seeded, and torn into 1-inch pieces**
- 2 tablespoons tomato paste**
- 6 garlic cloves, lightly crushed and peeled**
- 3 bay leaves**
- 2 teaspoons ground cumin**
- 2 teaspoons dried oregano**
- Salt and pepper**
- ½ teaspoon ground cloves**
- ½ teaspoon ground cinnamon**
- 1 large onion, sliced into ½-inch-thick rounds**
- 3 pounds boneless beef short ribs, trimmed and cut into 2-inch cubes**

CABBAGE-CARROT SLAW

- 1 cup cider vinegar**
- ½ cup water**
- 1 tablespoon sugar**
- 1 ½ teaspoons salt**
- ½ head green cabbage, cored and sliced thin (6 cups)**
- 1 onion, sliced thin**
- 1 large carrot, peeled and shredded**
- 1 jalapeño chile, stemmed, seeded, and minced**
- 1 teaspoon dried oregano**
- 1 cup chopped fresh cilantro**
- 18 (6-inch) corn tortillas, warmed**
- 4 ounces queso fresco, crumbled (1 cup)**
- Lime wedges**



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1. FOR THE BEEF: Adjust oven rack to lower-middle position and heat oven to 325 degrees. Combine beer, vinegar, anchos, tomato paste, garlic, bay leaves, cumin, oregano, 2 teaspoons salt, ½ teaspoon pepper, cloves, and cinnamon in Dutch oven. Arrange onion rounds in single layer on bottom of pot. Place beef on top of onion rounds in single layer. Cover and cook until meat is well browned and tender, 2 ½ to 3 hours.

2. FOR THE CABBAGE-CARROT SLAW: While beef cooks, whisk vinegar, water, sugar, and salt in large bowl until sugar is dissolved. Add cabbage, onion, carrot, jalapeño, and oregano and toss to combine. Cover and refrigerate for at least 1 hour or up to 24 hours. Drain slaw and stir in cilantro right before serving.

3. Using slotted spoon, transfer beef to large bowl, cover loosely with aluminum foil, and set aside. Strain liquid through fine-mesh strainer into 2-cup liquid measuring cup (do not wash pot). Discard onion rounds and bay leaves. Transfer remaining solids to blender. Let strained liquid settle for 5 minutes, then skim any fat off surface. Add water as needed to equal 1 cup. Pour liquid in blender with reserved solids and blend until smooth, about 2 minutes. Transfer sauce to now-empty pot.

4. Using two forks, shred beef into bite-size pieces. Bring sauce to simmer over medium heat. Add shredded beef and stir to coat. Season with salt to taste. (Beef can be refrigerated for up to 2 days; gently reheat before serving.)

5. Spoon small amount of beef into each warm tortilla and serve, passing slaw, queso fresco, and lime wedges separately.