

COOKING CLASSES FOR STUDENTS

BIRRIA QUESATACOS WITH QUICK PICKLED ONIONS

YIELD: 4 SERVINGS

INGREDIENTS:

For the Hands-On Assembly:

- 12 each yellow corn tortillas
- 1 lb pre-braised shredded beef, warm
- 2 cups beef broth, warm
- 2 cups Monterey Jack cheese, shredded
- 1 bunch fresh cilantro (finely chopped)
- 2 each lime (cut into wedges)

For the Quick Pickled Onions:

- 1 each large red onion (thinly sliced)
- 1/3 cup lime juice
- 1/2 tsp salt
- 1/2 tsp sugar

Instructions:

Phase 1: The Quick Pickle

1. Slice the onion into thin slices
2. Toss the slices in a bowl with the lime juice, salt, and sugar. Set aside
3. Note: Massaging them briefly accelerates the bright pink color transformation.

Phase 2: Prep & Garnish

1. Chop herbs: Finely chop the fresh cilantro leaves and stems.
2. Prep citrus: Cut the remaining limes into wedges. Set aside.

Phase 3: The Sizzle & Fold

1. Heat griddles: Set non-stick skillets or cast-iron griddles over medium-high heat.
2. Dip: Submerge a corn tortilla entirely into the warm beef broth
3. Sear: Place the wet tortilla directly onto the hot skillet (it will sizzle loudly)
4. Fill: Immediately add a handful of cheese and a generous spoonful of warm beef to one half of the tortilla.
5. Fold: Once the cheese melts slightly, fold the tortilla over into a half-moon shape.
6. Crisp: Fry for 1–2 minutes per side until the edges turn golden and crunchy.

Phase 4: Plate & Dip

1. Garnish: Open the taco slightly or top it with cilantro and a pile of pink pickled onions.
2. Pour broth: Ladle a 1/2 cup of hot consommé into a small cup
3. Serve: Squeeze fresh lime juice over the tacos, dip them deep into the broth, and enjoy!

THE KITCHENS