

WAGYU WAGON WHEELS

"Not Birria... Birria"

TRADITIONALLY BIRRIA IS MADE FROM GOAT,
BIRRIA MADE FROM BEEF IS BARBACOA.

INGREDIENTS

- 3 lbs wagyu beef chuck roll, brisket, beef cheeks (large chunks)
- 2 dried "California" or ancho chiles
- 1 dried pasilla chili
- 1 chipotle in adobo or "Morita" chili
- 1 dried arbol chili for heat
- 8 cups water (enough to cover meat)
- 4 cloves garlic
- 1 medium onion
- 2 Roma tomatoes
- 2 tsp ground cumim
- 1 tsp dried oregano or bay leaf
- 2 cups Maseca®
- 5 cups water or consommé

INSTRUCTIONS

- Simmer chilis in water, let soften before blending, then strain.
- Sear beef with remaining ingredients, add liquid and simmer covered, for 3–4 hours.
- Shred beef and fold into masa. Scoop, press then cut a hole in the middle.
- Cook masa wheels on a griddle, brush with the consommé, turning when tender.
- Pour consommé in a small glass and place in the middle of wheel.
- Garnish with more meat, diced onion, cilantro, lime or chunky salsa made from red fresno and red jalapeños.

CREATED BY
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