

Day 3 Pork Rib Birria Tacos Week 4 low n slow

Ribs

- 1 – Cover pork ribs with Butchers Axe Woodlands and cook indirect 60 minutes
- 2 – Wrap ribs in foil with 100g butter and 150g of brown sugar
- 3- Cook ribs for 2 hours, Rib bones should fall away from meat easily

Birria Sauce

- 1–2 tablespoons [olive oil](#)
- 1 large onion, diced
- 6 garlic cloves, roughly chopped
- 1/2 teaspoon [ground cloves](#)
- 1/2 teaspoon ground [allspice](#)
- 1 teaspoon ground pepper
- 1 teaspoon [cumin](#)
- 2 teaspoon [coriander](#)
- 1 teaspoon [chili powder](#)
- 2 teaspoon [dried oregano](#)
- 2 bay leaves
- 1 [cinnamon stick](#) (or sub 1/2 teaspoon [cinnamon](#))
- 14-ounce can diced tomatoes, preferably fire-roasted (and juices) or 1 1/2 cups fresh, diced tomatoes
- 3 cup beef stock (or chicken stock)
- 1 Rack Pork ribs
- 4–6 dried chilies- [guajillo chiles](#), pasilla, ancho – see notes.
- 1–3 teaspoons [apple cider vinegar](#), optional
- 1–3 teaspoons [honey](#) to taste, optional
- Optional additions: 3-inch piece orange zest, 1-2 chipotle chiles (or 2-3 tablespoons [adobo sauce](#) sauce from the can)

1. Saute: Heat oil in a skillet and add onion and garlic, stirring and sauteing until fragrant, tender and golden. Add all the spices, saute 2 minutes, add the bay leaves & tomatoes and their juices and the beef stock. Stir and scrape up any browned bits.
2. Add the pork rib meat and stir.
3. Toast the chilies in a dry large skillet over medium-low heat until softened, releasing their oils, about 2 minutes. Nestle into the stew. Add optional orange zest.
4. Once the meat is tender, fish out the chilies, and blend with a cup of the warm broth in a blender until pureed. Return to the pot, stirring it in. Shred the meat with two forks.
5. Season: Taste and season, adding a splash of vinegar and [honey](#) to taste, and adjust [salt](#) and pepper to taste. For more heat blend in chipotle or add more adobo from the can.