Barbacoa Chuck Roast

Make-ahead · Serves a crowd · Spicy · Serves 10–12

Ken's note: TBD

Chipotle, cumin, and allspice in a blended braising sauce. The beef shreds into the sauce, and it is as good the next day.

Ingredients

- 1 chuck roast, 3½–4 lb
- 1 tsp kosher salt
- ½ tsp black pepper
- 2 Tbsp neutral oil (for searing; optional but worth it)

Braising sauce

- ¼ cup apple cider vinegar
- ¾ cup beef broth
- Juice of 1 lime
- 3 chipotles in adobo
- 4 garlic cloves
- 1 medium onion, roughly chopped
- 2 tsp ground cumin
- 1 Tbsp dried oregano
- 1 tsp ground allspice
- ½ tsp ground cloves
- 2 bay leaves

To serve

- Corn tortillas, chopped onion, cilantro, lime wedges

Method

1. Heat the oven to 325°F. Blend everything in the braising sauce except the bay leaves until smooth.
2. Pat the roast very dry and season with the salt and pepper. Sear in the oil in a Dutch oven, 2–3 minutes per side, until browned. Pour the sauce over and around the beef and add the bay leaves. Cover tightly.
3. Braise 3½–4 hours, until the beef shreds easily. If it isn't there at 3½ hours, give it another 20–30 minutes.
4. Remove the bay leaves, shred the beef, and toss it with the juices in the pot. Taste and salt at the end, adding lime or a spoonful of adobo as needed. For crisp edges, spread some of the shredded beef on a sheet pan and broil 3–5 minutes.
5. Serve in tacos, over rice and black beans, or in quesadillas.