

LAMB BIRRIA

INGREDIENTS

FOR THE MARINADE:

2 lbs cubed lamb shoulder
4 dried guajillo chiles, **SOAKED IN 1 CUP HOT**

BOILING WATER

1 can chipotle in adobo
½ cup crushed tomatoes
¼ cup white vinegar
6 garlic cloves
1 ½ tsp oregano
1 tsp paprika
1 ½ tsp chili powder

½ tsp groud cumin
1 tsp salt
½ tsp crushed red pepper

FOR THE STEW:

2 yellow onions, **MEDIUM DICED**
1 tbsp canola oil
3 bay leaves
1 cinnamon stick
5 garlic cloves
2 cups chicken or beef broth



INSTRUCTIONS

A day before cooking, make the marinade. Add the diced lamb shoulder and make sure to coat the meat completely. Allow to sit up to 6 hours, ideally overnight in the fridge.

When ready to cook, place a large pot over medium heat on the stove and add enough canola oil to coat the bottom of the pan. Once the pan is hot, add the diced onions and sweat them out until soft and translucent.

Add the rest of the ingredients for the stew, and then carefully add in the marinated lamb, including all the marinade. Bring the pot to a simmer and cover with a lid. Simmer slowly for 2 hours.

After two hours, the meat should be extremely tender and fall apart with a fork. You can then use the readied lamb for multiple uses; inside tacos, just as a stew, fill a burrito... the possibilities are endless. Use the liquid as a dipping sauce as well.

*make dumplings
with Chef Mark!*



ITS A VIDEO!

march 2024

MARCH

OX BOX



We're not huge Easter celebrators, but for the kids, we do the egg hunts and bunny, and maybe we'll host a brunch at our house and make that birra recipe on the back of this card.

As a cook, brunch is always the hardest shift to work, but there is something nice about waking up early and cooking breakfast for your family. A good spread for me means an easy-to-eat family-style dishes. Thinking egg and cheese sandwiches would be good, get some quality English muffins, saute some onions, salty American cheese, and a custardy, quiche-like egg square to balance all that texture and flavor. Then we need greens, so maybe a spring panzanella salad with cucumbers, sugar snap peas, asparagus, herbs and feta. More meat because this is a butcher shop crowd, I'll make steak and eggs: NY strip, roasted potatoes, eggs sunnyside up.

The girls will request my mom's infamous French toast - the best baked French toast ever. It's warm, and gooey but still has texture. It's sweet, but not too sweet. It's a pretty damn great breakfast. Enjoy.



Chef B. Wise

WHAT'S IN THE BOX

DUMPLING MIX

CHIMICHURRI WHOLE CHICKEN

BACON JALAPENO CHEDDAR

SAUSAGE

BUTCHERS GROUND BEEF

LAMB SHOULDER

PERUVIANCHICKEN THIGHS