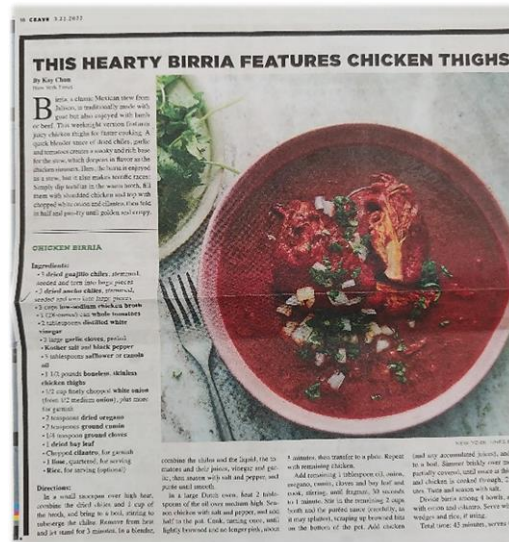


The New York Times Chicken Birria

- 3 dried **guajillo chiles**, stemmed, seeded and torn into large pieces
- 3 dried **ancho chiles**, stemmed, seeded and torn into large pieces
- 3 cups **low-sodium chicken broth**
- 1 (28-ounce) can **whole tomatoes**
- 2 tablespoons **distilled white vinegar**
- 3 large **garlic cloves**, peeled
- **Kosher salt** and **black pepper**
- 3 tablespoons **safflower or canola oil**
- 1 $\frac{1}{2}$ pounds **boneless, skinless chicken thighs**
- $\frac{1}{2}$ cup finely chopped **white onion** (from $\frac{1}{2}$ medium onion), plus more for garnish
- 2 teaspoons **dried oregano**
- 2 teaspoons **ground cumin**
- $\frac{1}{4}$ teaspoon **ground cloves**
- 1 **dried bay leaf**
- Chopped **cilantro**, for garnish
- 1 **lime**, quartered, for serving
- **Rice**, for serving (optional)



Directions:

In a small saucepan over high heat, combine the dried chiles and 1 cup of the broth, and bring to a boil, stirring to submerge the chiles. Remove from heat and let stand for 3 minutes. In a blender, combine the chiles and the liquid, the tomatoes and their juices, vinegar and garlic, then season with salt and pepper, and puree until smooth.

In a large Dutch oven, heat 2 tablespoons of the oil over medium-high. Season chicken with salt and pepper, and add half to the pot. Cook, turning once, until lightly browned and no longer pink, about 3 minutes, then transfer to a plate. Repeat with remaining chicken.

Add remaining 1 tablespoon oil, onion, oregano, cumin, cloves and bay leaf and cook, stirring, until fragrant, 30 seconds to 1 minute. Stir in the remaining 2 cups broth and the pureed sauce (carefully, as it may splatter), scraping up browned bits on the bottom of the pot. Add chicken (and any accumulated juices), and bring to a boil. Simmer briskly over medium, partially covered, until sauce is thickened and chicken is cooked through, 25 minutes. Taste and season with salt.

Divide birria among 4 bowls, and top with onion and cilantro. Serve with lime wedges and rice, if using.

Total time: 45 minutes, serves 4.

Chun, Kay. "This Hearty Birria Features Chicken Thighs." *The Honolulu Star Advertiser for The New York Times*, 23 March 2022, p. Crave 18.

The New York Times Chicken Birria (Tacos) - continued



Notes for Chicken Birria (26-Jan-2023) :

- For those of you who live in Honolulu, I found the dried guajillo peppers (chiles) at H. Mart Kaka'ako and the dried ancho chiles at Don Quijote Kaheka.
- For the chicken birria, I didn't change any of the measurements or omit any ingredients listed in the printed recipe. However, here are some specific ingredients I chose or used in lieu of what was printed in The NY Times:
 - I used grapeseed oil instead of safflower or canola oil. I like grapeseed oil because it is not a vegetable oil, it has a neutral flavor, and doesn't smoke when cooked on high heat.
 - The recipe calls for 1 ½ pounds of boneless, skinless chicken thighs, which normally yields about 6 pieces. I added a little more than that, about 8 pieces. Also, do not use frozen boneless, skinless chicken thighs.
 - This recipe does not produce a spicy chicken birria but has more of a smoky flavor. Please add your own heat/spice to your liking.
- I recommend using an immersion blender to puree the chiles. A smoothie blender will not puree the chiles as well as an immersion blender.
- The New York Times recipe serves their chicken birria as a stew, but this dish can also be served as Chicken Birria Tacos as follows:
 - Shred the chicken thighs in the Dutch oven after the chicken birria (stew) is done cooking. Generously brush a frying pan or electric griddle with grapeseed oil and preheat on medium. With tongs, grab two yellow corn tortillas (5-inch diameter) back-to-back and dip in the stew, covering the outer sides of the two tortillas with broth. (I use two tortillas for one taco. It holds the fillings without falling apart.) Place on the preheated oiled frying pan or electric griddle and pan-fry for 1 to 1½ minutes until browned and a little crisp, then with a turner spatula, flip the two tortillas over together to brown the other side coated with broth. Fill hot tortillas with shredded chicken and top with chopped red or white onions, cilantro, and squeeze of lime. Fold in half and serve with chicken birria consommé in a bowl on the side to dip tacos in.

