

CopyCat Chipotle Mexican Grill Barbacoa

Ingredients

4 Guijillo Chilies
2 teaspoons cumin seeds
1 teaspoon ground cloves
10 allspice berries
1/3 cup Mexican oregano
12 sprigs fresh thyme
6 garlic cloves
1 chopped yellow onion
1/3 cup cider vinegar
8 pounds beef roast or lamb
salt and pepper to taste
2 pounds dried avocado leaves MUST BE dried. See the note below.

Directions

Toast chilies, cover with boiling water in a deep bowl and set aside for 20 minutes. Grind cumin, cloves, allspice, and oregano in a coffee grinder. Drain soaked chilies, puree Chilies in a blender, ground spices, thyme, garlic, onion, vinegar, and 1/2 cup of water.

Process mixture until it is smooth. Push mixture through a sieve, and season beef with salt and pepper. Rub paste all over the meat. Arrange in a bowl and allow the meat to marinate for four hours, refrigerated. Preheat the oven to 325 degrees.

In a deep roaster pan or Dutch oven, scatter half of the avocado leaves on the bottom, place meat on top of the avocado leaves, and scatter the remaining leaves over the meat.

Cover the pan tightly with aluminum foil. Cook the beef 6 to 7 hours until meat is falling off the bone. If you are using lamb, shoulder, cook for 4 hours.