



# BIRRIA BEER CHEESE MELT

## FORD'S GARAGE

Multiple Locations



## CREATED BY

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## INGREDIENTS

### Braising Liquid:

1/4 cup	Canola Oil
8 oz wt	White Onions, chopped
2 tbl	Minced Garlic
12 oz wt	Can Tomatoes
2 each	Old Bay
1 each	Cinnamon Stick
1/2 tsp	Mexican Oregano
1 tsp	Kosher Salt
1/2 tsp	Black Pepper
3 each	Guajillo Pepper
1 each	Pasillo Pepper
4 cups	Water

## DESCRIPTION

Braised beef, beer cheese, mozzarella, on country white bread with beer cheese and chili broth for dipping.

1.5 lbs	Beef Chuck Cubes
5 lbs	Beer Cheese Base
16 oz	Modelo
2 tbl	Butter
2 slices	Country White Bread
2 oz wt	Mozzarella
6 oz wt	Birra Meat, cooked
3 oz fl	Beer Cheese Sauce
1 tsp	Cilantro
1/2 tsp	Minced White Onion

## INSTRUCTIONS

1. On medium heat, in a braising pan add oil, white onions and garlic, saute for 10 minutes, until translucent.
2. Add remaining braising liquid ingredients, cook for 30 minutes.
3. Using a stick blender, blend until completely smooth.
4. Season beef with salt and pepper and sear on high heat.
5. Add seared beef to braising liquid, braise for 3-4 hours, until completely tender.

### Sandwich Assembly:

1. Melt butter in a nonstick saute pan, add country white bread and mozzarella to both slices of bread.
2. Top one side with braised birria meat.
3. Once country white bread starts to brown and mozzarella has melted, ladle 1 oz of beer cheese on birria meat, close sandwich, remove from heat.
4. Cut sandwich in a diagonal
5. Serve with beer cheese sauce and leftover braising liquid
6. Garnish braising liquid with cilantro and white onions.

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