

**Recipe:**  
**Mole Birria Seasoning**

Chili Peppers, Ground (including Ancho)	3.5 Tbsp
Tomato, Powder	2 Tbsp
Garlic	1.5 Tbsp
Onion	1 Tbsp
Carrot Flakes	2 tsp
Herbs (including oregano, thyme, bay)	1.5 Tbsp
Salt	1 Tbsp
Cocoa Powder	1 Tbsp
Sugar	2 tsp
Black Pepper	2 tsp
Cinnamon	2 tsp
Nutmeg, Ground	2 tsp
Mace, Ground	2 tsp
Cumin	1 tsp
Corn Starch	2 tsp

3lb chuck roast, 1C seasoning, 2C chicken stock, 1C water, 1/4C apple cider vinegar. Cut roast into 2" cubes; brown outsides on stovetop or in pressure cooker. Cook for 45 minutes in a pressure cooker, or 4-6 hours in a crockpot or stovetop. Pull and shred meat, blend sauce until smooth. For added oil, add 1C seasoning to 2C oil at 190F; cover, remove from heat and hold 20 minutes. Dip tortillas in oil, fill with shredded beef and cheese, and bake until crispy. Serve with reserved sauce, diced onion, cilantro, and lime wedges.

**Homer I. Nieto, CFS**

Senior Manager, Research & Development

Elite Spice, Inc. | 7151 Montevideo Road | Jessup, MD 20794

O: (410) 796-1900 x11224 | M: (443) 616-8504 | F: (410) 379-6933