

Shredded Beef, Chile and Cheese Taquitos (Baked and Fried)

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Yield: 30 Taquitos

Ingredients

2½ to 3 Pounds Beef Chuck Roast, rinsed and patted dry
1½ Tablespoon Grand Diamond All Purpose Seasoning
2 Teaspoons Chile Powder
1 Teaspoon Ground Cumin
1 Teaspoon Kosher Salt
2 Tablespoons Extra Virgin Olive Oil
3 to 3½ Cups Beef Stock
1 Medium Yellow Onion, cut into quarters
2 Teaspoons Mexican Oregano
The Juice of 1 Lime
6 Garlic Cloves, smashed
1 Large Pasilla or Poblano, Chile Pepper
2 Cups Grated Sharp Cheddar Cheese
30 Corn Tortillas
Vegetable Oil, for baking and frying

Directions

In a small bowl, combine and mix the Grand Diamond Seasoning, chile powder, cumin and salt. Rub the spice mix all over the roast. (Note: Be sure and use the entire amount of the spice blend even IF it looks like too much.)

In a large skillet over medium-high heat, add 2 tablespoons of olive oil to cover the bottom of the pan. Carefully place the chuck roast in the pan. Brown each side for about 3 to 5 minutes.

Meanwhile, turn the crock pot on the “high” setting. Pour in the beef stock; add the onions, oregano, lime juice and garlic cloves. Stir. Once the roast has been seared on all sides, place it in the crock pot, cover and cook for 5½ to 6 hours.

Once the beef is cooked, place the meat in a large bowl and shred it with your fingers or 2 forks.

(Note: Turn on the hood exhaust.) Place the pasilla pepper directly over one of the gas eyes on the stove. Roast the pepper until it is completely charred on all sides. Place the pepper into a bowl and cover with saran wrap. Let it sit for about 10 minutes. Remove the outer charred skin and seeds from the pepper, chop it and add it to the meat.

Use a small brush to lightly brush each tortilla with vegetable oil. Fan out the tortillas on a large plate and place it in the microwave for 30 seconds up to 1 minute. The time in the microwave will depend on the thickness of the tortilla. (Be careful, all microwaves vary. You’re looking for the tortillas to be flexible so they will be easy to roll.) You may microwave in batches.

Take the first tortilla and lay it on a flat surface. Place about 2 tablespoons of the beef filling and some cheese on the end of the tortilla closest to you and roll it as tight as possible without breaking the tortilla. Use a toothpick to hold the tortilla closed or lay the rolled taquito with the seam facing down to hold it into place. Repeat this process until all of the beef mixture and cheese is gone.

For Baked Taquitos:

Preheat oven at 450 degrees. Place a baking rack on a sheet pan and then place the taquitos on the rack. Bake for 14 to 16 minutes.

For Fried Taquitos:

In a large pan or skillet over medium-high heat, pour in the vegetable oil about ½ inch to 1 inch deep. Allow the oil to heat up for 4 to 5 minutes. Using tongs, place the tip of one of the taquitos in the oil. If small bubbles form, the oil is hot enough and ready for frying. Lay each taquito in the pan with the toothpick side, or the seam side, facing down. (Note: This will help the tortilla fry shut. Don't crowd the pan, cook in batches.) Roll the taquitos on all sides as they begin to become golden brown and crisp. Once they're golden on all sides, remove them from the oil, place on a paper towel and lightly salt immediately. Remove the toothpicks. Serve hot with guacamole and salsa.