



MARCH 2021

## BEEF BARBACOA TOSTADAS WITH BLACK BEAN PUREE, CREMA, QUESO FRESCO, SHAVED RADISH, SAUTÉED ONIONS AND PEPPERS

RECIPE BY CHEF NICK KUBITZ | PAIRING DIABLO PETITE SIRAH | SERVES 4

### INGREDIENTS

#### Beef Barbacoa Tostada

- 8 Tostada Shells (Homemade or Store Bought)
- 3 Lbs Chuck Roast
- 1 Small Yellow Onion
- 3 Cloves Garlic (Thin Sliced)
- 1/2 Cup Orange Juice
- 3 Chipotle Chilies in Adobo
- 1 Bunch Cilantro (Picked)
- 4-6 Red Radishes (Shaved Thin)
- 3 Limes (Juice)
- 1 Cup Mexican Crema
- 1/2 Queso Fresco (Crumbled)
- 1 Qt Beef Stock
- 1/4 Cup Canola Oil (Plus Extra for Searing Beef)
- 1 Tbsp Dried Oregano
- 1 Tbsp Ground Cumin
- 1/4 Tsp Ground Clove
- 2 Whole Bay Leaves
- 2 Tsp Fresh Cracked Black Pepper
- Kosher Salt to Taste

### INSTRUCTIONS

#### Beef Barbacoa

Preheat oven to 375 degrees.

Put yellow onion, garlic, chipotle in adobo, orange juice, lime juice, beef stock, canola oil, ground cumin, dried oregano, fresh cracked pepper and about 1 1/2 Tbsp kosher salt in to a blender. Blend ingredients until smooth. Set aside.

In a large Dutch oven or an oven safe sauce pan with a lid, add a drizzle of canola oil and turn to high heat. Season chuck roast with salt and pepper on both sides. Sear seasoned chuck roast in the hot pan on both sides until browned. Remove chuck roast and add the pureed liquid mixture. Bring mixture to a boil. Add the seared chuck roast and bay leaves to the pan. Cover pan with a tight fitting lid and put in the preheated oven. Braise barbacoa until tender, around 2-2.5 hours. Let rest for 30 minutes before shredding with the juices. Season with kosher salt if needed and set aside for tostada assembly.

(See reverse side for Black Bean Puree, Sautéed Onion and Peppers Ingredients and Instructions, and Assembly Instructions. )



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## INGREDIENTS

### **Black Bean Puree**

- 2 1/2 Cups Black Beans (Canned or cooked fresh)
- 1/2 Medium Yellow Onion (Julienned)
- 2 Clove Garlic (Thin Sliced)
- 1/2 Small Jalapeño (Deseeded & Small diced)
- 1 Lime (Juice)
- 1 Tbsp Bacon Grease
- 1 1/2 Cups Beef Stock
- 1 Tsp Dried Oregano
- 1/2 Tsp Ground Cumin
- 1/2 Tsp Fresh Cracked Black Pepper
- Kosher Salt to Taste

### **Sautéed Onions & Peppers**

- 1 Large Yellow Onion (Julienned)
- 1 Poblano Pepper (Deseeded & Julienned)
- 1 Red Bell Pepper (Deseeded & Julienned)
- 1 Clove Garlic (Thin Sliced)
- 1 Tbsp Canola Oil
- 1 Tsp Dried Oregano
- 1/2 Tsp Ground Cumin
- 1/2 Tsp Fresh Cracked Black Pepper
- Kosher Salt to Taste

## INSTRUCTIONS

### **Black Bean Puree**

Add bacon grease to a sauce pot and turn to medium high heat. Add julienned onion, garlic, jalapeño, dried oregano, cumin and fresh cracked black pepper to the hot bacon grease. Sauté ingredients until slightly browned and tender. Add black beans, beef stock and a large pinch of kosher salt to the sautéed onion mixture. Bring mixture to a boil. Lower to a simmer and let cook for another 15-20 minutes for flavors to meld. Add lime juice and blend ingredients until smooth. Adjust seasoning with salt and set aside for tostada assembly.

### **Sautéed Onions & Peppers**

Add canola oil to a large sauté pan and turn onto high heat. When oil is hot, add the onions, peppers, oregano, cumin and fresh cracked black pepper to the pan. Sauté ingredients until onions and peppers are slightly browned and tender. About 5-8 minutes. Mix in garlic and a pinch of kosher salt. Sauté for another couple of minutes and set aside for tostada assembly.

### **Tostada Assembly**

For tostada assembly, smear a little black bean puree onto each tostada shell. Top black bean puree with beef barbacoa. Top barbacoa with sautéed onions and peppers. Garnish each tostada with a drizzle of crema, a sprinkle of queso fresco, a few slices of shaved radish and a little picked cilantro for garnish. Enjoy with a glass of Petite Sirah from Diablo Vineyard.