

Beef Braise for Boliñas

4 lbs seasoned chuckflap, cut into chunks
10 oz onion, chopped
9 oz carrots, peeled and chopped
9 oz celery, chopped
2 oz garlic
1/4 cup tomato paste
6 juniper berries
6 allspice berries
2 cups red wine
2 qts chicken stock
1 qt duck jelly, or additional qt chicken stock

1. Sear the beef over high heat in a bit of oil. Brown all sides.
2. Pour off most of the fat and add the mirepoix and garlic. Brown slightly.
3. Add the tomato paste and brown slightly. Add spices.
4. Deglaze with red wine and reduce to a sludge.
5. Add stock and jelly/stock and bring to a simmer.
6. Lower heat and cover. Braise about 4 hours.
7. Strain through a chinois. Defat and reserve liquid for sauces.
8. Mince beef and vegetables and combine with 1 minced jalapeño, 1/4 cup minced cilantro and 1/4 cup minced onion to make filling.