

Ingredients;

4 lbs of chuck roast
1 tbsp or oregano
4 tbsp of salt (taste broth for salt)
1/2 tbsp of black pepper
3-4 bay leaves
1 medium yellow onion
2 dried ancho peppers
9 dried guajillo peppers
3-4 garlic cloves

Red salsa

10 tomatillos
1/2 onion
10 dried guajillo peppers
1 handful of dried Japanese peppers
Salt to taste
Black pepper to taste
3 garlic cloves

Cook meat for 3 hours or until meat is falling apart

Garnish with cilantro, diced onions and red salsa. Add lime juice.