



Shrimp and Beef in Birria and Tequila Sauce

Main Course, Serves 8

Birria Sauce:

500 g./1 lb. beef bones,
cut into small pieces
1/2 white onion, chopped
2 garlic cloves, peeled
1 kg./2 lbs. tomatoes, peeled and chopped
4 fresh guajillo chiles,
seeds and veins removed
1 g./1 tsp. minced ginger
3/4 g./1/2 tsp. ground cumin
1 small sprig rosemary
16 ml./2 tbsp. white vinegar
Salt and freshly ground pepper to taste

Tequila Sauce:

30 ml./2 tbsp. unsalted butter
1/4 onion, chopped
1 garlic clove, minced
250 g./1/2 lb. poblano chiles,
seeds and veins removed
1 celery stalk, chopped
30 g./2 cups cilantro leaves
30 g./2 tbsp. flour
470 ml./2 cups cream
140 ml./1/2 cup tequila

Shrimp and Beef:

8 pieces scallion (dark-green part only)
4 carrots, peeled and halved lengthwise
250 g./2 cups green beans, trimmed
115 ml./1/2 cup olive oil
4 potatoes cut in sticks 1 cm./1/2 in. thick
1 pinch of fresh thyme
Salt and freshly ground pepper to taste
8 fresh basil or epazote leaves
8 (110-g./1/4-lb.) medallions
beef tenderloin
8 jumbo shrimp, peeled and deveined

For the Birria Sauce:

- Preheat the oven to 180 degrees C/350 degrees F.
- Place the beef bones, onion, and garlic in a roasting pan. Roast until vegetables and beef are deeply browned, about 45 minutes.
- Drain off and discard excess fat in the pan, and place bones and vegetables in a large saucepan. Add 2 litres/8 cups of water. Bring to a simmer, adjust heat, and simmer very slowly for 30 minutes.
- Strain out and discard the solids. Return the broth to the pan. Add the tomatoes, guajillo chiles, ginger, cumin, rosemary, and vinegar. Simmer for another 30 minutes. Strain out and discard the solids. Season the broth with salt and pepper to taste.

For the Tequila Sauce:

- Melt the butter in a heavy 25-centimetre/10-inch sauté pan over medium heat. Add the onion, garlic, poblano chiles, celery and cilantro; sauté 1 minute. Add flour gradually, stirring to incorporate. Stir in the cream. Cook for 3 minutes over low heat. Strain and discard the solids. Set cream aside.
- In a small saucepan, reduce tequila by half over low heat. Add to reserved cream. Adjust seasonings. If the sauce is too thick, add shrimp or fish broth to reach the desired consistency.

For the Shrimp and Beef:

- Cut the scallions into thin slices to tie the carrots and beans. Set aside.
- Place the carrots in a 2-litre/2-quart saucepan and add enough salted water to cover. Bring to a boil, lower the heat, and simmer, covered, until the carrots are just tender, about 10 minutes. Drain. Cut carrots into thin strips.
- Bring the same saucepan to a boil two-thirds full of salted water. Add the beans and cook until bright green and just tender, about 5 minutes. Drain and cool in a bowl of ice water.
- Make a bouquet with the carrots and green beans; tie with a ribbon of scallion. Set aside.
- In a deep-sided pan or fryer, heat olive oil until hot. Add the potatoes to the oil in batches so that the temperature remains high enough to fry quickly. Turn the potatoes constantly to achieve a uniform golden color. Remove from the oil, drain on paper towels, and season with thyme, salt and pepper.
- After potatoes have cooked, add the basil leaves to the hot oil and cook until just crisped, about 30 seconds. Remove from oil with a slotted spoon. Drain on paper towels.
- Add 15 millilitres/1 tablespoon of the hot oil to a heavy 25-centimetre/10-inch sauté pan placed over medium-high heat. Discard the rest of the oil.
- Season the beef with salt and pepper, and add it to the pan. Cook, turning once, until browned and the desired doneness, about 5 minutes. Remove the beef from the pan and add the shrimp. Sprinkle with salt and pepper; cook, stirring, until the shrimp are just cooked through, 4 to 5 minutes. Set aside.

To Serve:

- Place a tenderloin medallion in the center of each serving plate. Place a stack of the potatoes, a vegetable bouquet, and a shrimp to the side. Ladle birria sauce on beef; ladle tequila sauce on the shrimp. Garnish with a fried basil leaf.




PRESIDENTE
INTERCONTINENTAL.
GUADALAJARA

Surrounded by breathtaking views of Guadalajara and the Sierra Madre Mountains, the Presidente InterContinental Guadalajara, (known as the Crystal Pyramid), is convenient to both the historic district and the convention centre in the midst of one of Mexico's most dynamic and interesting cities. The home of tequila and mariachi, Guadalajara's significant attractions include the Catedral, the Teatro Degollado, the Plaza de Armas, the Palacio de Gobierno, and the Instituto Cultural Cabañas, with its murals by José Clemente Orozco. Back at the Presidente InterContinental Guadalajara, guests can enjoy an amazing selection of tequilas while listening to live mariachi music in the lobby bar. For a casual meal, Frutas y Flores offers Mexican specialities and international cuisine. Diners seeking a more formal experience head to Alfredo for some of the best Italian food in town.

Presidente InterContinental
Guadalajara
Av. López Mateos Sur y Moctezuma
Guadalajara, 45050 Mexico
p. 52.33.36.78.12.34
f. 52.33.36.78.12.22