

Birria Sauce

Item #73650 | 4/5 lb. pouches



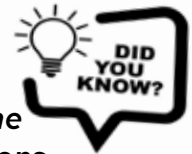
Introducing our authentic Birria Sauce, a rich and savory blend that brings the vibrant flavors of traditional Mexican cuisine right to your table. Crafted with care and expertise, our Birria Sauce captures the essence of the beloved dish, offering a tantalizing experience for your taste buds.

Handcrafted using a harmonious combination of tomatoes, Guajillo and Chipotle peppers, onions, garlic, and a blend of spices, our Birria Sauce boasts a perfect balance of smoky, spicy, and tangy notes. Each ingredient is carefully selected to ensure an authentic taste that mirrors the timeless recipe of this iconic dish.

Versatile and easy to use, our Birria Sauce is perfect for enhancing a wide variety of dishes. Whether you're simmering it with tender cuts of beef for a traditional Birria stew, using it as a dipping sauce for tacos, or drizzling it over grilled meats and vegetables, its bold flavor profile will elevate any meal to new heights.

Key Features & Benefits:

- Real Ingredients: Guajillo and Chipotle Peppers
- Packed in convenient boilable 5 pound bags (4 per case)
- Product versatility - multiple menu applications
- Ease of preparation, fully cooked and frozen
- Allergen Free



***Birria Ranked #1 on the
US 2025 trend predictions
and is expected to increase on menus by
over 200% in the next two years.***



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JTM Food Group
200 Sales Avenue
Harrison, OH 45030

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Recipe Ideas – *Birriabilities*

Birria Sauce | #73650



Birria Tacos

Yield: 3

Ingredients:

6 oz JTM Birria Sauce
6 oz Beef Roast Chuck - Cooked
3 ea 6" flour Tortilla
3 oz Oaxaca Cheese, Grated
1 oz White Onion, Small Dice
1 tbsp Fresh Chopped Cilantro

Recipe Preparation Method:

1. Heat Birria Sauce to an internal temperature of 135°F or higher (Serv Safe Standards 135°F for 15 seconds) and hold hot until time to assemble.
2. Heat beef roast accordingly to manufacturing heating instructions.
3. After warming, pull meat apart with a fork or shred for best results.
4. Small dice onion and chop cilantro.
5. Add 3 oz. of the birria sauce to the beef roast.
6. Dip each tortilla in the remaining birria sauce.
7. Place tortillas on a grill. Add 2 oz. of beef birria to each taco. Add 1 oz. of Oaxaca cheese to each taco. Remove and garnish with chopped cilantro and onions. Serve.



Birria Flatbread

Yield: 1

Ingredients:

4 oz JTM Birria Sauce
4 oz Beef Roast Chuck - Cooked
1 ea Wood Fired 6 x 10 Flatbread
1 tbsp Tajin Seasoning Blend
3 oz Mozzarella Cheese
1 oz Tomato, small dice
1 tbsp Fresh Chopped Cilantro

Recipe Preparation Method:

1. Heat Birria Sauce to an internal temperature of 135°F or higher (Serv Safe Standards 135°F for 15 seconds) and hold hot until time to assemble.
2. Heat beef roast accordingly to manufacturing heating instructions.
3. After warming, pull meat apart with a fork or shred for best results.
4. Combine beef roast with birria sauce.
5. Small dice tomatoes and chop cilantro.
6. Place beef birria on the flatbread. Sprinkle mozzarella cheese over the beef birria. Place in a 375F oven and heat until the cheese is melted and starting to brown, about 8 - 12 minutes.
7. Remove from oven. Garnish with diced tomatoes and chopped cilantro. Cut into pieces and serve.



Birria Grilled Cheese

Yield: 1

Ingredients:

2 oz JTM Birria Sauce
3 oz Beef Roast Chuck - Cooked
2 ea Sliced Cheddar Cheese
2 ea Bread Slices
2 tbsp Butter

Recipe Preparation Method:

1. Heat Birria Sauce to an internal temperature of 135°F or higher (Serv Safe Standards 135°F for 15 seconds) and hold hot until time to assemble.
2. Heat beef roast accordingly to manufacturing heating instructions.
3. After warming, pull meat apart with a fork or shred for best results.
4. Combine beef roast with birria sauce.
5. Heat a griddle or a non-stick skillet. Butter each piece of bread with 1 tbsp. of butter.
6. Spray the griddle or non-stick skillet with non-stick cooking spray.
7. Divide the cheese between each slice of bread. Top one slice of bread with the beef birria. Top sandwich with the other slice of bread.
8. Grill until golden brown and cheese has melted. Flip and repeat the step.
9. Remove and serve.

For more information, the recipes above or others, visit jtmfoodgroup.com

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