

Coffee Cocoa Brisket

PREP TIME:

5 minutes

COOKING TIME:

LOW: 8 - 9 hours
or
HIGH: 4 hours

SERVES:

6

INGREDIENTS:

1 Southwest Fiesta blend
1 tbsp cocoa powder, unsweetened
1 tsp instant coffee
1/2 tsp salt
2 1/2 lb brisket or eye of round / rump roast
1/3 cup lime juice
to serve:
romaine lettuce leaves, rinsed
OR tortillas
1/2 cup white onion, finely diced
1/4 cup cilantro, chopped

PREPARE:

in a small bowl mix together the Southwest Fiesta spice blend, cocoa powder, coffee and salt

rub onto brisket & transfer to the slow cooker

add the lime juice to the slow cooker

cover and cook on LOW: 8-9 hours or HIGH: 4 hours

remove the lid and shred or slice the beef into the juices

