

Shredded Brisket

Great for tacos, a salad or on nachos!

Ingredients

- 3 pounds beef brisket
- Salt and pepper
- 4 tablespoons olive oil
- 5 cloves garlic, chopped
- 2 yellow onions onion, thinly sliced
- 2 tbsp chili powder
- 1 tbsp red pepper flakes
- 1 tbsp paprika
- 2 teaspoons ground cumin
- 1/4 cup apple cider vinegar
- 1/2 cup water
- 1 28 oz canned or fresh diced tomatoes, with their juices
- 2 chipotles in adobo (there are usually about 10 chipotles in a can, so you can individually freeze the rest in plastic bags to use for future recipes!)
- 1/4 cup molasses



Directions:

- 1 In a large dutch oven heat the oil over high heat. Salt and pepper the meat on both sides and then sear it in the dutch oven for about 4 minutes on each side. Remove and set into your slow cooker. To the slow cooker, add the onions, garlic and all the spices along with the vinegar, water, tomatoes, chipotle peppers, bay leave and molasses. Mix everything around with a fork and make sure the meat is nestled under all the juices. Turn your slow cooked to low and let it work its magic for 10 hours.
- 2 Hours later.... remove the brisket from all the excess juices and slow cooker, using 2 forks, shred the brisket. Adjust seasoning as needed. You can either use the brisket right away, or transfer to a container and use the following day.
- 3 Serve on a corn tortilla with a big spoonful of Guacamole and some cotija cheese. Or top on a fresh salad or some nachos.