



Cozy, slow-cooker meals, that are easy to put together in the morning and enjoy for dinner are a staple in my house as the winter weather sets in. Typically, this brisket is perfectly timed for a hearty Sunday lunch. Put the brisket in the slow-cooker Saturday evening, shred and toss with sauce Sunday morning and tuck in around noon. The Chipotle + Espresso + Morita Hot Sauce adds so much character to the meat, reminiscent of a truly smoked brisket! The peach and pepper spread adds a sweet heat to the sauce, which in our house is much preferred to barbecue sauce. Leftovers keep well and turn into a lovely open faced sandwich, or taco's any night of the week.



## Morita Braised Beef Brisket

*Serves 6 to 8*

### Ingredients:

- 1 (4-5 lb) beef brisket or flank steak
- 1 tsp sea salt, divided
- 2 garlic cloves, minced, divided
- 1 tsp ground cumin
- 12 whole peppercorns
- 4 Tbsp Chipotle + Espresso + Morita Hot Sauce
- ½ cup crushed tomatoes
- ½ cup Peach and Pepper Spread

### Directions:

- Line your slow cooker with parchment paper and allow the parchment edges to fall over the side. Cut the brisket or flank steak in half so that it will fit into the bowl of the slow cooker. Place one piece of brisket in the slow cooker and sprinkle the top of it with, ½ tsp salt, half the garlic, ½ tsp of cumin, and 2 Tbsp of hot sauce.
- Place the second piece of brisket on top and sprinkle with the remaining salt, garlic, and hot sauce. Sprinkle with the peppercorns, fold the edges of the parchment paper over top to cover everything, and place the lid on the slow cooker. Cook on low for 8-10 hours.
- Remove the lid of the slow cooker, peel back the parchment paper, and scrape off the peppercorns and discard. Using two forks, shred the meat into large chunks. It should be extremely tender and just fall apart.
- Carefully pull out the parchment paper, allowing the meat to fall into the slow cooker. In a small bowl mix together the crushed tomatoes and peach and pepper spread until evenly combined. Add the mixture to the brisket and coat the meat thoroughly and evenly. Turn the slow cooker to high for 30 minutes or continue to cook on low for 1 ½ hours, to heat the sauce and allow it to soak into the meat.
- Using tongs, remove the meat from the slow cooker and place on a serving platter. Serve with a drizzle of sauce, and more on the side.
- Brisket will keep in the fridge, in an airtight container for up to one week.