

Chipotle & Garlic Beef Barbacoa

- 1 packet **Chipotle & Garlic Dip Mix**
- 3 to 5 pound beef roast
- 16 oz. Root Beer (soda/pop)
- 1 medium onion, roughly chopped
- 1 green bell pepper, roughly chopped
- 1- 10 oz can Rotel® style tomatoes* (mild or hot)
- 2 Tbls. Cider vinegar
- * We prefer mild Rotel® tomatoes.

Rinse beef roast, place in a large zipper style plastic bag. Add packet of **Chipotle & Garlic Dip Mix**, 16 oz of Root Beer and 2 Tbls of cider vinegar. Close bag. Mix well, allow to marinate overnight (minimum 8 hours) in refrigerator. Preheat oven to 350 degrees (or use a 5-6 quart slow cooker). Place beef roast and all of the marinade into the dutch oven styled pan (with oven safe lid) or into slow cooker. Add chopped onions and green peppers on top of beef roast. Carefully pour tomatoes (including juice) on top. Cover pan and bake for 4 hours or until beef roast is tender. **Slow Cooker:** Allow to cook approx. 6 hours on high or until beef is tender and will easily shred, or cook on low for 8-9 hours. Serve with tortillas, rice an beans.



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