

Greatest Beef Taco Meat



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

1 1/2 pounds beef brisket	2 limes, zested and juiced	1/4c cilantro, chopped
1 ~ 15 oz can diced tomatoes	1T cumin	1 large onion, chopped
1c salsa	2 jalapeno peppers, seeded, chopped	6 large garlic cloves, minced
2c red wine		salt and pepper to taste

Combine all ingredients in large zip~lock bag, seal and refrigerate overnight.

Remove brisket from marinade and sear in heavy skillet and place in crock pot. Pour marinade ingredients into crock pot and make sure meat is totally covered. Add water or beef broth to completely cover meat.

Cook on high heat 5~6 hours or until meat is fall~apart tender and can be shredded with a fork.

Shred meat and serve in taco shells with any or all of the following sides: lettuce, black olives, onion, cheddar cheese, diced tomatoes, sour cream



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Debbie Spangler ~ Certified Personal Chef

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