

Braised Brisket Street-Style Tacos

Slow-cooked Brisket is braised with onions, garlic, beer and salsa then served in soft corn tortillas and garnished with fresh toppings.

INGREDIENTS

1 beef Brisket Flat Half (3 to 3-1/2 pounds)
 1 tablespoon olive oil
 1/2 teaspoon salt
 1/4 teaspoon pepper
 1 large onion, sliced
 4 cloves garlic, minced
 1 bottle (12 ounces) beer
 1-1/4 cup tomatillo salsa, divided
 16 to 20 small corn tortillas (about 6-inch diameter), warmed
 Chopped fresh tomatoes, chopped onion, chopped fresh
 cilantro or prepared pico de gallo (optional)



3.50
Hours



10
Servings



42 Cal



35g
Protein

COOKING

1. Heat oil in stockpot over medium heat until hot. Place beef Brisket in stockpot; brown evenly. Remove Brisket; season with salt and black pepper.
2. Add onion and garlic to stockpot; cook and stir 4 to 5 minutes or until onion is crisp-tender. Return Brisket, fat-side up, to stockpot. Add beer and 1 cup salsa; bring to a boil. Reduce heat; cover tightly and simmer 2-1/2 to 3 hours or until Brisket is fork-tender.
3. Remove Brisket; keep warm. Skim fat from cooking liquid; bring to a boil. Cook 18 to 20 minutes or until reduced by half. Stir in remaining 1/4 cup salsa. Meanwhile, trim fat from brisket. Carve diagonally across the grain into thin slices. Return beef to cooking liquid and heat through. Serve beef in tortillas. Garnish with Toppings, as desired.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
10		8g	93mg		22g	35g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for

general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com