





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 beef Brisket Flat Half (3 to 3-1/2 pounds)
- 1 beef Brisket Flat Half (3 to 3-1/2 pounds)
- 1 beef Brisket Flat Half (3 to 3-1/2 pounds)
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3.50	10	42 Cal	35g
Hours	Servings		Protein

[illegible]

[illegible]

1 tablespoon olive oil

[illegible]

[illegible]

[illegible]

1/2 teaspoon salt

1/2 teaspoon salt

1/2 teaspoon salt

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[illegible]

[illegible]

4 cloves garlic, minced

[illegible]

[illegible]

[illegible]

[illegible]

1 bottle (12 ounces) beer

1-1/4 cup tomatillo salsa, divided

[illegible]

[illegible]

1-1/4 cup tomatillo salsa, divided

16 to 20 small corn tortillas (about 6-inch diameter), warmed

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

cilantro or prepared pico de gallo (optional)
Chopped fresh tomatoes, chopped onion, chopped fresh
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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.

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149. 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.

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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
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