



Oaxaca Beef Barbacoa

Beef, Crock Pot, Mexican

Prep Time: 30 mins **Cook Time:** 6 hrs **Difficulty:** Medium **Servings:** 3 **Source:** Jason Eckert

INGREDIENTS

- 1 tsp ground ancho chile pepper
- 1/2 tsp salt
- 1/2 tsp oregano
- 1/2 tsp ground cumin
- 1/4 tsp black pepper
- 3/4 lb beef brisket, trimmed of excess fat
- 1/2 - 7 1/4 ounces can diced tomatoes
- 1/2 jalapeno chili, stemmed, seeded and minced
- 1 garlic cloves, sliced
- 1 tbsp lime juice

- corn tortillas
- mexican crema
- Fresh cilantro
- Fresh salsa



Meals of HOPE

DIRECTIONS

Combine the spices to form a rub. Rub into the brisket. Place the brisket in a crock pot, cut if needed to fit. Cover with tomatoes, minced chili and garlic.

Cover and cook for 5 - 6 hours on high heat or until the meat is tender. Remove the meat from the cooker and shred. Return the meat to the cooker and add the lime juice. Cook for another 30 minutes on low heat.

Serve with the tortillas, crema, cilantro and salsa.