

Shredded Beef Tacos

Adapted from *Saveur* magazine

SERVES 12

Ingredients

2 to 3 lbs. flat-cut beef brisket, trimmed

2 cloves garlic, smashed

2 bay leaves

1 large onion, sliced

Kosher salt, to taste

1/4 lb. jack cheese, shredded

1/4 cup fresh lime juice

1/4 cup finely chopped cilantro

1 tbsp. chopped canned chipotle chiles en adobo

4 scallions, chopped

3 medium tomatoes, cored, seeded, and finely chopped

freshly ground black pepper, to taste

Warmed corn tortillas (or flour tortillas)

Sweet paprika, to taste

1 avocado, pitted and sliced

Directions:

1. Rub beef with salt and smashed garlic (and some ground black pepper if you want). Bring the beef, garlic, bay leaves, onions, salt, and 6 cups water to a boil in a 6-qt. dutch oven. Reduce heat to low, cover, and simmer until the brisket is tender, about 3 hours.
2. Remove pot from heat and let brisket cool, uncovered. Transfer brisket to a cutting board; shred with your fingers. Roughly chop meat; transfer to a bowl. Mix in the cheese, lime juice, cilantro, chipotles, scallions, and tomatoes. Season with salt and pepper. Serve the salpicón wrapped in tortillas and topped with paprika and avocado slices...and some more cheese if you so desire.