

Braised Brisket Tacos



FROM THE KITCHEN OF
DEBBIE MACOMBER

Brisket gets rubbed with a smoky (but not spicy) pantry sauce and cooks over onions to create tender, flavor-packed meat and saucy caramelized onions. All that's left is to grab tortillas and your favorite toppings and this delicious dinner is done! First, we cook the brisket at a higher temperature so it quickly reaches 180°F, which is where the fibers start to break down. Then we turn the oven down so the brisket holds that temperature for a long time, creating very tender meat.

Makes 6-8

Ingredients

2 medium white onions, sliced
3 to 3 ½ pound flat brisket, thick fat trimmed to ¼-inch
4 teaspoons kosher salt
1 teaspoon black pepper

½ cup chicken broth
2 tablespoons tomato paste
5 garlic cloves, minced
2 tablespoons chili powder
1 tablespoon vegetable oil
1 tablespoon honey
1 tablespoon cumin
2 teaspoons smoked paprika
1 teaspoon Mexican oregano (or regular oregano)
1 teaspoon ground coriander

Medium flour tortillas, warmed, for serving

Mango-peach salsa, queso fresco, pickled jalapeños, and cilantro leaves, for topping

Lime wedges, for serving

Directions

Preheat oven to 400°F.

Spread onions in the bottom of a Dutch oven or other heavy, oven-safe pot. Poke the fat cap all over with a paring knife. Rub all sides with the salt and pepper. Place on top of the onions, fat cap up.

In a small bowl, whisk together the chicken broth, tomato paste, garlic, chili powder, oil, honey, cumin, paprika, oregano and coriander. Pour over the brisket. Cover with a tight-fitting lid and place in the oven. Cook for 1 ½ hours, or until the center of the brisket reaches 180°F on an instant-read thermometer. Turn heat down to 300°F and cook for another 1 ½ hours, until meat is tender when poked in the center with a fork. Remove from the oven. Using two pairs of tongs, transfer the brisket to a cutting board and let rest for 10 minutes.

Use a slotted spoon to remove the caramelized onions to a bowl. Set aside.

Braised Brisket Tacos



FROM THE KITCHEN OF
DEBBIE MACOMBER

Brisket gets rubbed with a smoky (but not spicy) pantry sauce and cooks over onions to create tender, flavor-packed meat and saucy caramelized onions. All that's left is to grab tortillas and your favorite toppings and this delicious dinner is done! First, we cook the brisket at a higher temperature so it quickly reaches 180°F, which is the where the fibers start to break down. Then we turn the oven down so the brisket holds that temperature for a long time, creating very tender meat.

Makes 6-8

Directions Continued...

Slice the brisket across the grain into thin slices. Place back into the juices in the pot. Serve meat and onions in warm tortillas. Top with mango-peach salsa, queso fresco, pickled jalapeños and cilantro leaves.