



Traditionally, *barbacoa* is a preparation of meat (usually sheep, goat, or beef) that is steam cooked in an underground oven until very tender and succulent. Today the term is also sometimes used for a similar preparation made on a stovetop or in a slow cooker.

Ingredients:

- 4 lbs beef brisket (or beef chuck roast will also work)
- 2 Tbsp vegetable oil
- 3 - 4 chipotle chilis in adobo
- 1¼ cups beef broth
- 1½ Tbsp ground cumin
- 1 Tbsp dried oregano
- ¾ tsp salt, then more to taste
- ½ tsp ground black pepper
- ¼ tsp ground cloves
- ¼ cup fresh lime juice
- 1 **pack of Casa Bonita White or Yellow Corn Tortillas**

Directions:

1. Cut the beef into large cubes. In a large skillet over medium high heat add the vegetable oil and sear the beef on each side. Transfer to your slow cooker.
2. In a food processor add adobo chilis, beef broth, garlic, cumin, oregano, salt, pepper, cloves, and lime juice. Pulse until blended and pour on top of the meat.
3. Cook on low for 8-9 hours or high for 6 hours. Shred the meat with two forks and turn on warm.
4. Serve in **Casa Bonita Corn Tortillas** with onions and salsa.