

SLOW-COOKER BRISKET TACOS

(from the Bewitching Kitchen)

4 bacon slices, cut in pieces
2 shallots, chopped
2 teaspoons salt
1 teaspoon freshly ground black pepper
1 beef brisket, trimmed, about 4 pounds
1 cup chicken broth
2 canned chipotle peppers
2 tablespoons adobo sauce (from the can)
1 tsp ground cumin
1 tablespoon Worcestershire sauce
1 tablespoon honey
2 tablespoons apple cider vinegar

Place bacon and chopped shallots in a 6- to 8-qt. slow cooker. Stir together salt and pepper; sprinkle over all sides of brisket. Place brisket over the bacon/shallot mixture.

Process broth and all ingredients except apple cider vinegar in a blender until smooth; pour mixture over brisket. Cover and cook on low for 7 hours or until brisket is fork-tender. Transfer brisket to a 9- x 13-inch baking dish; cover with aluminum foil to keep warm.

Pour sauce through a fine wire-mesh strainer into a medium saucepan, and cook over medium-high heat, stirring occasionally, reducing it for about 10 minutes. Stir the apple cider vinegar. Coarsely shred the brisket, add the sauce and mix. Serve over tortillas, or white rice, with your favorite toppings. I served with avocado slices and crumbled Cotija cheese.