

# mexican beef brisket

prep time 10min

cooking time 10hrs

serves 8-10



## ingredients

- 2 cups broth or stock
- 2kg certified organic beef brisket
- 3 tbs mexican spice mix

## mexican spice mix

**mix all dry ingredients in an airtight jar, can be stored for up to 6 months)**

- 4 tsp chilli powder (halve this for a mild mix)
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp dried oregano
- 2 tsp smoked paprika
- 2 tsp sweet paprika
- 6 tsp ground cumin
- 4 tsp sea salt
- 4 tsp ground black pepper

## charred corn salsa

- 2 cobs corn, corn removed from cob
- 1 cucumber, finely diced
- juice 1/2 lime
- 1 small capsicum, finely diced
- 1 punnet cherry tomatoes, halved
- good pinch salt

## method

1. preheat your oven to 120C°.
2. rub the brisket with the spice blend then add to a crockpot or slow cooker (you may need to chop the brisket into smaller chunks depending on the size of your crockpot).
3. add the broth and cook covered for 9 hrs before removing and shredding with 2 forks. if it doesn't shred easily return to the oven for a further 1-2 hrs.
4. remove lid and cook for a further hour to reduce the liquid. season with extra salt before serving if required. if using a slow cooker cook on low for 8-12 hrs until meat shreds apart easily.
5. serve with charred corn salsa, guacamole and corn tortillas or roasted sweet potato boats.

