

Eliza's Brisket



Ingredients

- 1 (5-pound) beef brisket
- Kosher salt, to taste
- Freshly ground pepper, to taste
- 1/4 cup canola oil
- 2 white onions, quartered
- 12 garlic cloves
- 1 pound tamarind paste
- 2 (7-ounce) cans chipotle peppers in adobo sauce
- 1 bay leaf
- 4 cups light brown sugar
- 4 quarts water

Makes 10 servings

Instructions

1. Prepare the Taco Filling: Clean brisket by trimming off excess fat, cut into 5-inch pieces, and season with salt and pepper.
2. Heat canola oil in a large, heavy-bottomed, stainless steel pot over medium-high heat. Add brisket to pot and sear each side until meat is deep golden brown. Once browned, remove brisket from pot and set aside for later.
3. In a separate large, heavy-bottomed, stainless steel pot, sauté onions and garlic until translucent.
4. Add tamarind paste, chipotle peppers in adobo sauce, TABASCO® Chipotle Sauce, bay leaf, brown sugar and water and bring mixture to a simmer.
5. Once brown sugar has dissolved within mixture, add reserved brisket to pot, cover with aluminum foil and simmer 3 hours or until tender. Remove brisket, shred and set aside.
6. In a food processor, blend remaining liquid and then combine with shredded brisket in a bowl or pot until ready to serve.
7. If preparing the day before, let shredded brisket and liquid cool before placing in fridge overnight. Re-heat in a large, medium- to heavy-weight stainless steel pot before serving.