



Smoked Brisket Tacos

(Serves 4)

3 tbsp canola oil
4 lb brisket; trimmed of excess fat
1 white onion; chopped
3 cloves garlic
4 stalks celery, chopped
1 large carrot; peeled and chopped
4 dried ancho chiles; seeds removed
1 c guava puree
¼ c white vinegar
enough water to cover the brisket
2 c wood chips; soaked in water overnight
½ head napa cabbage; shredded
2 oz chipotle rouille (*A)
juice of a half of a lime
salt to taste
2 avocados; cut into 12 slices
pickled onions garnish (*B)

Bring a large sauté pan to high heat on the stove (pan should be large enough for the brisket to fit into, or you may need to cut the brisket in half). Season the brisket aggressively with salt and add the oil to the pan. Brown the brisket on both sides thoroughly in the pan and remove to rest on the counter. Meanwhile, add the onion, garlic, celery, carrot and ancho chiles to the pan and cook until caramelized. Add the guava puree to the pan and cook for an additional minute. In a large roasting pan (large enough to fit the entire brisket) place the brisket, the vegetables, the vinegar and enough water to cover the brisket. Cover the pan with aluminum foil and place into a 350 ° oven and cook for 4-5 hours, or until the brisket is tender. Remove pan from heat and strain brisket and vegetables, reserving the sauce. Discard the vegetables and return the braising liquid to a saucepan to reduce to thicken. While the sauce is reducing, place the brisket into a smoker with the wood chips and smoke for about an hour, or until smokey flavor is imparted. Shred warm smoked brisket with a fork and add to the reduced braising liquid. In a large mixing bowl, combine the cabbage, rouille, lime juice and salt and toss to combine. To plate, place equal amounts of smoked brisket into each tortilla and top with the slaw. Finish each taco with the cabbage slaw, sliced avocado and pickled onions. Serve immediately.

(*A) Chipotle Rouille

2 c mayonnaise

2 tbsp chipotle puree (note: this is canned chipotles in adobo pureed in the blender. Add to your preference, as they are spicy)

1 tbsp honey

juice of ½ lime

Combine all ingredients in a large mixing bowl and mix until thoroughly combined. Reserve in the refrigerator.

(*B) Pickled Onions

1 small red onion; sliced paper thin

2 tbsp sugar

1 tbsp salt

1 c red wine vinegar

1 tsp your favorite habanero salsa (optional)

Place the onions into a large bowl and toss with the salt and sugar. Let marinate for about an hour at room temperature. After an hour, strain off the liquid from this and add the vinegar and the habanero salsa. Reserve in the refrigerator.