

Tequila Beef Barbacoa

- Prep Time: 5 minutes
- Cook Time: 4 hour, 18 minutes
- Total Time: 4 hours, 23 minutes
- Servings: 8

Ingredients:

- 2 teaspoons ground Stonemill Sea Salt Grinder
 - 1/2 teaspoon ground Stonemill Black Peppercorn Grinder
 - 1 teaspoon Stonemill Cumin
 - 1 teaspoon Stonemill Chili Powder
 - 1 teaspoon Stonemill Paprika
 - 3 pounds Black Angus Beef Chuck Roast
 - 3 tablespoons Carlini 100% Pure Olive Oil
 - 1 medium onion, diced
 - 1 clove garlic, minced
 - 2 cups tequila
 - 2 cups Simply Nature Organic Beef Broth
 - 1/2 cup lime juice
 - 7 ounces Pueblo Lindo Chipotle Peppers
 - 10 ounces Casa Mamita Diced Tomatoes with Green Chilies
 - 1 bunch cilantro, chopped, divided
-

Directions:

1. Preheat oven to 375°.
2. In a small bowl, stir together salt, pepper, cumin, chili powder and paprika. Sprinkle evenly over chuck roast.
3. In a large Dutch oven, heat oil on high for 1 minute. Reduce heat to medium and sear chuck roast on all sides, about 2 minutes each side. Remove from pan. Reserve.
4. Add onion and garlic. Sauté for 5 minutes. Add tequila and cook for another 5 minutes. Add remaining ingredients and half of the cilantro, bring to a boil. Return beef to pan, cover and bake for 3-4 hours until meat is tender and falling apart.
5. Remove beef from pan and place in a large bowl. Shred with two forks, discarding any pieces of fat.
6. With a spoon or ladle, skim fat from the sauce. Transfer sauce to a blender and blend until smooth. Strain sauce into bowl of shredded beef. Add remaining cilantro and stir to combine. Serve in a tortilla or with your favorite Mexican sides.



Recipe Courtesy of:
ALDI Test Kitchen