

Matthews

Braised Beef Brisket Street Tacos

SERVES 8-10

Pairs with 2020 Matthews Reserve Claret

INGREDIENTS

Brisket:

- 1 ¼ cups any Claret style wine
- ½ cup orange juice, freshly squeezed
- ¼ cup apple cider vinegar
- 8 gloves garlic, minced
- 1 jalapeño pepper, seeded & chopped
- ¼ cup mild chili powder
- 1 tablespoon ground cumin
- 2 teaspoons dried Mexican oregano
- 2 teaspoons Kosher salt
- 1 teaspoon fresh ground black pepper
- 3 each medium white onion, thinly sliced
- 1 teaspoon granulated sugar
- 2 to 3 tablespoons olive oil
- 4 pounds beef brisket, cleaned and trimmed of excess fat

Toppings:

- Small or street taco sized corn tortillas
- 1 bunch cilantro, leaves picked
- 4 limes, cut into wedges
- 2 avocados, diced
- ½ cup crumbled cotija cheese

METHOD

Brisket:

- Preheat oven to 350 degrees.
- Combine the Matthews red wine, orange juice, vinegar, garlic, chili powder, jalapeño, cumin, oregano, and a pinch of salt in a blender and blend until smooth.
- Place a large Dutch oven or lidded heavy bottomed pot over medium high heat and add the oil.
- Season the brisket with Kosher salt and fresh ground black pepper. Sear all sides of the brisket until browned. Approximately 3 to 5 minutes per side. Remove and reserve on a rimmed baking sheet.
- Add half of the onions to the Dutch oven or pot and sprinkle with the sugar. Place the brisket on top of the layer of onions then layer the rest of the onions on top of the meat.
- Pour in the blended wine and spice mixture, making sure to coat the meat completely.
- Cover with a tight-fitting lid and place into the oven.
- Braise for about 4 hours or until the brisket is fall apart tender. Break up the meat by shredding with a fork and mix to incorporate the liquid and onions.

To Serve:

- Place some of the braised brisket on a warmed tortilla then top with the cilantro, avocado, cotija cheese, and finish with a squeeze of lime.
- The tacos can be served with a creamy lime and cilantro slaw, Mexican corn salad or smokey chipotle beans.

**Bon Appetit,
Chef Matthew Lederman**