



# Shredded Brisket Tacos

## WHAT'S NEEDED

### Ingredients:

#### For the Brisket:

- 1 brisket (5 lb.)
- 8 tbsp. brown sugar
- 1 tbsp. chili powder
- 3 tbsp. salt
- 1/2 tsp. smoked paprika
- 1/2 tsp. black pepper
- 1/2 tsp. garlic powder
- 1/2 tsp. cayenne
- 1/2 tsp. cumin
- 1/2 cup whole-grain mustard
- 1/3 cup **Cholula Original** or Chipotle Hot Sauce

#### For the Pico de Gallo:

- juice of 1/2 lime
- 4 tomatoes, cored and diced
- 3/4 cup white onion, diced
- 1 jalapeno pepper, diced

#### For the Tacos:

- 16- 5" white corn tortillas
- 2 avocados, sliced

## HOW TO MAKE

### Preparation - 16-20 servings

1. In a bowl, mix brown sugar, chili powder, salt, pepper, smoked paprika, garlic powder, cayenne, cumin.
2. In a separate bowl, mix the Cholula and mustard. Rub the entire brisket with the mixture, then apply the dry rub on top of that.
3. Smoke the brisket between 225 and 250 degrees Fahrenheit for 7-8 hours, until it reaches an internal temperature of 200 degrees. If you don't have access to a smoker, you can cook the brisket in a slow cooker on low for 8-10 hours.
4. Remove brisket from smoker and shred with forks.
5. To make pico de gallo, toss lime juice, tomato, onion and jalapenos together in a bowl.
6. Assemble tacos: Place brisket, pico de gallo, and a slice of avocado into tortillas. Drizzle with **Cholula Original** or Chipotle Hot Sauce.

