



## **Pulled Beef Brisket Tacos**

### **Ingredients:**

16 ounces of cold, leftover brisket  
1 cup of leftover beef sauce from brisket (if none is available use chicken or beef stock)  
2 cup peeled and diced carrots  
1 onion, peeled and sliced into 1/4 inch rounds  
1 cup of julienned jicama  
1 habanero (stemmed, seeded and minced)  
1/2 cup pomegranate seeds  
1 lemon (juiced)  
1 orange (juiced)  
2 ounces olive oil  
16 sprigs of cilantro  
16 (4 inch) corn tortillas

### **Directions:**

1. Slice brisket while cold into thin strips, keep cold.
2. In a sauce pan heat left over sauce, add carrots, cook for 5 minutes.
3. In a black iron skillet, heat to medium high, add the onions with no fat and char gently until wilted. Add the onions to sauce.
4. Add the habanero chili. Cook for 20 minutes, keep warm. Sauce should be quite reduced, if not reduced enough cook a bit more.
5. In a bowl toss the jicama, pomegranate seeds, the citrus juices 1 ounce olive oil, and add sea salt.
6. In the black iron skillet add the remaining oil, and when hot, sear the brisket strips, in batches. Add the strips to sauce.
7. Heat the tortillas, spoon in the carrot, onion brisket mixture, and top with jicama-citrus. Garnish with cilantro.

