

SLOW-COOKED BRISKET TACOS WITH GRILLED SPRING ONIONS & TOMATILLO SALSA

Fall-apart spiced meat, a tart and zesty salsa, grilled greens all tucked into a taco – this dish is a winner! It's great for a family meal but I've also served it for casual gatherings with all the fixings laid out for people to make their own tacos. The flavours are brilliant!

Serves: 8 - 10



INGREDIENTS

Brisket

2kg (70.5 lbs) brisket

Slather

½ cup yellow mustard (see Tips)

¼ cup apple cider vinegar

¼ cup beer, plus a splash for cooking (we use dark beer)

Rub

1 tbsp kosher salt (see Tips)

2 tsp black peppercorns

1 tbsp dried thyme

1 tbsp dried oregano

2 tsp cumin seeds

2 tsp sweet paprika

Tomatillo Salsa Verde

1 medium-large white onion, cut into chunks

1-2 garlic cloves

1-2 jalapeno chillies, seeds removed

500 grams (17.6 oz) tomatillos, fresh or canned (see Tips)

1 bunch coriander, leaves and stems, well washed

1 large lime, juice only

2 tsp sea salt



Photo: Simon Schluter

Time: 30 minutes preparation plus 24 hours marinating and 10 hours cooking

To serve

1 bunch spring onions, cut in 10cm (4 in) lengths

small tortillas, flour or corn

coriander leaves, to garnish



METHOD

Slather

1. In a container large enough to hold the brisket, whisk together all the ingredients for the slather.

2. Put brisket in the container with the slather, ensuring all the meat has contact with the slather. Cover the container and allow meat to marinate in the refrigerator for at least six and up to 24 hours. Turn over half-way through to ensure even coating.

Rub

3. Place all rub ingredients in mixing bowl and blend **30 sec/speed 10**. Set aside. Alternatively, use a food processor or mortar and pestle to blend to a fine powder.

Brisket

4. When brisket has marinated in slather, remove brisket from liquid and allow it to drain off. Lightly sprinkle rub all over brisket.

5. Allow to sit for another hour, if you can be bothered! If not, proceed with cooking!



Photo: Simon Schluter

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6. Preheat oven to 140°C (280°F). Place the brisket in a roasting dish, add a splash of beer and cover tightly with foil. Cook for 10 hours. Check occasionally and add a little more beer or water if it's drying out. See Tips.

Tomatillo Salsa Verde

7. For the salsa, add the onion, garlic and jalapenos to mixing bowl and blend **4 sec/speed 6**. Add tomatillos, coriander, lime juice and salt. Blend **15 sec/speed 7** to a textured salsa. Add a little water, if necessary, to ensure a wet, spoonable texture.

To serve

8. Grill spring onions on a lightly oiled grill until nicely coloured and soft. Lightly toast tortillas in a dry pan. Slice or tear brisket into large pieces. Place some brisket in each tortilla, top with a grilled spring onion and finish with a generous spoon of salsa verde and a few coriander leaves.

Tips

- American mustard is classic here, but I have also used Dijon.
- Brisket can also be smoked, if you have a smoker. Smoke at 120°C (250°F) until internal temperature is 90°C (195°F), about 12 hours.
- I have cooked the brisket overnight, ie. for about 16 hours, starting at 100°C (212°F) then turning it up to 140°C (250°F) for the last two-three hours.
- Meat varies: the result you're looking for is that the meat can be pulled apart with a fork.
- Tomatillos look like small green tomatoes but they have a papery outer skin. They're firm, like underripe tomatoes, with a tarty, fruity flavour. The growing season is short but they are also available tinned. If you can't find tomatillos, substitute firm tomatoes, green if possible.

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SHOPPING LIST:

- Brisket (2kg / 70.5 lbs)
- Mustard, yellow (½ cup)
- Apple cider vinegar (¼ cup)
- Beer (¼ cup)
- Kosher salt (1 tbsp)
- Black peppercorns (2 tsp)
- Dried thyme (1 tbsp)
- Dried oregano (1 tbsp)
- Cumin seeds (2 tsp)
- Sweet paprika (2 tsp)
- White onion (1)
- Garlic cloves (1 -2)
- Jalapeno chillies (1 - 2)
- Tomatillos, fresh or canned (500 grams / 17.6 oz)
- Coriander, leaves (1 bunch)
- Lime (1 large)
- Sea salt (2 tsp)
- Spring onions (1 bunch)
- Tortillas, flour or corn (small)