



Cousin's

BAR-B-Q

Cousin's Bar-B-Q's Both-Sides-of-the-Border Brisket Tacos

1 Cousin's Bar-B-Q Texas Smoked Brisket – 6 to 7 lb.
1 Pint of Cousin's Bar-B-Q Sauce
1 Very coarsely cut medium yellow onion- about a 1/2 “cubed
1 Very coarsely cut 1 bell pepper - about a 1/2 “cubed
2 Tbsp. of vegetable oil (can replace with extra virgin olive oil)
12 flour tortillas
1 Pint of Salsa (nothing fancy so as not to compete with the flavors) save some to top tacos
2 Tsp. Garlic powder
Salt and pepper to taste

Trim as much fat off of the brisket as you like, and cut the top part of brisket in 1/2” to 1” cubes. Reserve until veggies are sautéed. Slice the bottom of brisket and serve on sandwiches or plates for those who want to keep it traditional.

Heat tortillas in oven or over burners and hold in tortilla warmer or wrap in foil tightly
Heat oil over medium high heat in large skillet
Sauté onion and green pepper in oil until tender
Add garlic powder, salt and pepper then stir
Add salsa
Add cubed smoked brisket
Mix all ingredients thoroughly
Turn heat down to medium/low and continue to heat for 5 minutes or more
Brisket is ready to serve but can remain on a low heat for 30 minutes or more

Taco Toppings

Cousin's Bar-B-Q Sauce (this adds an unexpected sweet twist)
Shredded lettuce (secret: squeeze lime and season with salt and pepper then toss)
Grated Cheddar cheese or Mexican blend
Chopped Tomatoes
Sour Cream
Jalapenos

Build Tacos

Now it is time for everyone to join the party. Set up tortillas, toppings, and brisket in a line, and let them build their own as the like. Serves up to 15 people. Enjoy!