



ME Recipe: Slow Cooker Tex-Mex Brisket

Ingredients:

- 1 medium onion, sliced
- 1 green bell pepper, seeded and sliced
- 1 jalapeño, seeded and diced (add seeds for heat)
- 4 cloves of garlic, minced
- 14-oz can fire roasted tomatoes
- 3-4 pounds brisket, cut in half
- 1 lime, cut in half
- 2 Tablespoons Southwest seasoning
- 2 Tablespoons cilantro, chopped (optional)

Directions:

1. Put onion, green bell pepper, jalapeño, garlic, and tomatoes into a blender. Pulse 5-8 times to create a chunky “salsa”.
2. Rub lime juice on all sides of the brisket. Season all sides of brisket with Southwest seasoning.
3. Pour half the tomato mixture on the bottom of the crockpot. Put in brisket. Pour the other half of the tomato mixture on top of the brisket. Cook on low 6-8 hours.
4. To serve, slice brisket thinly against the grain. Put on a serving platter. Pour salsa on top of sliced brisket. Sprinkle with cilantro, if desired.
5. Leftover brisket can be shredded and used for burritos or to top of salad.