Beer-Braised Spicy Beef Tacos

3 HRS 30 MIN	6 SERVINGS	410 CAL	27 G PROTEIN



Total Time: 3 hrs 30 min

Ingredients:

- [ ] 1 beef Cross Rib Roast, Chuck Arm Roast or Chuck Shoulder Roast (about 2 pounds)
- [ ] 2 teaspoons olive oil
- [ ] Salt and pepper
- [ ] 1 bottle (12 ounces) beer
- [ ] 2 medium chipotle peppers in adobo sauce, minced
- [ ] 2 tablespoons plus 1 teaspoon adobo sauce from chipotle peppers, divided
- [ ] 12 small corn or flour tortillas (6-inch diameter), warmed
- [ ] 2 cups coleslaw

Toppings:

- [ ] Chopped red onion, chopped fresh cilantro, crumbled queso or sour cream, fresh lime juice or lime wedges (optional)

Cooking:

1. Heat oil in stockpot over medium heat until hot. Place beef Cross Rib Roast in stockpot; brown evenly. Pour off drippings; season with salt and pepper, as desired.
2. Add beer, peppers and 2 tablespoons adobo sauce to stockpot; bring to a boil. Reduce heat; cover tightly and simmer 2-1/4 to 2-1/2 hours or until pot roast is fork-tender.
3. Meanwhile, combine coleslaw and remaining 1 teaspoon adobo sauce. Refrigerate until ready to use.
4. Remove roast; cool slightly. Skim fat from cooking liquid; bring to boil. Reduce to medium and cook 10 to 12 minutes or until reduced to 1-1/2 cups. Meanwhile, trim and discard excess fat from cooked roast. Shred roast with 2 forks. Return beef to reserved liquid; cook over medium heat until heated through.

5 Serve beef in tortillas; top with coleslaw mixture and toppings, as desired.

Funded by Beef Farmers and Ranchers