

Beef Barbacoa (Slow Cooker, Main Courses)

- 1 (14.5 oz.) can diced tomatoes
- 1 jalapeno, seeded and finely chopped
- 2 Tbsp. lime juice
- 1 ½ lbs. beef brisket, trimmed
- 2 to 3 Tbsp. Halladay's Farmhouse Chili Seasoning
- Cilantro, chopped
- Corn tortillas, optional

Combine tomatoes, jalapeno and lime juice in a slow cooker. Rub brisket with seasoning and place in slow cooker. Cook on low 7-8 hours or on high for 4-5 hours. Remove beef and shred. Return to crockpot and add cilantro. Serve with warmed tortillas.