

Spicy Pulled Beef Tacos



Makes approximately 12 Spicy Pulled Beef Tacos

In case you guys haven't noticed, I love tacos! Mexican food is one of my favourite cuisines, minus the fresh coriander garnished on most of the dishes though... Ew.. Anyway, **WARNING! WARNING!** These Spicy Pulled Beef Tacos might blow your head off! These seemed so tame at first but after a few seconds it sneaks up on you and really gives you a kick... not too overbearing though. You can definitely swap out the beef for pork or even chicken!

Ingredients:

- Approximately 1kg chunk of stewing meat (I used bolar blade)

- 1 onion, cut into 4 wedges
- 2 jalapenos
- 1 long red chilli, roughly chopped into chunks
- 4 tbsp chipotle in adobo
- 1 bulb garlic (yes a whole bulb)
- 1 tsp cumin
- 1 tsp ground coriander
- 2 tsp balsamic vinegar, or lime juice
- 1 tbsp brown sugar
- salt to season

Method:

1. Preheat oven to 200°C convection. Cut the top off the bulb of garlic, drizzle with olive oil, season with salt and wrap up in some foil. In a small baking dish add the chilli and onion and drizzle with some oil and season with salt. Place both the garlic and baking dish into the oven for approximately 30-40 minutes or until onion has softened and has a bit of char on it. Set aside.
2. Meanwhile, place the jalapenos directly on your stovetop over medium-high heat (this should also work for convection cookers), making sure you rotate it every so often until the skin has completely charred. Alternatively, you can also do this under your grill. Once charred, place the jalapenos into a small bowl and cover with plastic wrap and set aside for 5-10 minutes. This will steam the jalapeno and help with removing the skin.
3. Once the jalapenos have steamed, I recommend using gloves for this part, rub the skin off and chop the jalapenos into rough chunks.
4. In a blender, add the onion, chilli, jalapenos, chipotle in adobo, cumin, coriander, balsamic vinegar, brown sugar and squeeze the garlic in (if you squeeze the bulb of garlic the garlic will come out quite easily without any skin). Add in about 1/4 cup of hot water to help

with blending. Blend everything together until smooth, adding more hot water if needed. Taste the mixture and season with salt to your liking or add anything else you want to balance it out (sugar, vinegar etc.)

5. Cut some deep slits into the beef about 3 cm apart from each other and place it into your slow cooker (alternatively, you can do this in your pressure cooker, see notes at the bottom of the recipe*). Pour the spicy marinade mixture over the beef and ensure it's in all the nooks and cranny's you've cut. Cook on low for 8-10 hours or on high for 5-6 hours or until the meat pulls apart easily.
6. Pull meat apart using 2 forks and use as much of the cooking liquid as you like. Serve in tortillas and all your other favourite taco fillings.

*Pressure cooker instructions: (I have an electric pressure cooker) pressure cook for approximately 45 minutes.