



This meat will knock your socks off! You will never want a taco made with ground beef again. We serve it with a simple salsa and guacamole. E-mail us if you want the recipes for both of them. If you really want to go all out... fry your own tortillas instead of boxed shells.

Marianne

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Entrée

Prep Time: 30 Minutes • Cooking Time: 3 Hours

This Month's
Featured Recipe.....

Shredded Beef Tacos

- INGREDIENTS:**
- | | | |
|-----------------------------|----------------------------------|------------------------|
| 2 lbs. beef shoulder | 2 cloves of garlic smashed | 1 Tbsp. cayenne pepper |
| kosher salt | 1 large onion, sliced | 1 Tbsp. ground cumin |
| freshly ground black pepper | 1 28 oz. can of crushed tomatoes | 3 bay leaves |
| 2 Tbsp. olive oil | 1 Tbsp. ancho chili powder | |

*Suggested Beer Pairing
For This Recipe:*

*May I suggest...
Ice Cold Bud Light Lime*

INSTRUCTIONS:

Season all sides of the beef with a fair amount of salt & pepper. In a large Dutch oven, heat the olive oil over moderately high heat. Add the beef and garlic, browning the meat on all sides taking the time to get a nice crust on the outside. Add the onion and allow to lightly brown, about 4 minutes. Add the tomatoes plus one tomato can of water. Add the rest of the spices and season with salt & pepper to taste. Add enough water to cover the meat. Bring to a boil, then reduce the heat and simmer with a tight fitting lid for 3 hours until the meat is fork tender. Let the meat cool in the liquid and then shred. Serve with your favorite taco fixings.

