



Wildwood Ovens Shredded Beef, machaca style
Recipe by Chef Michael Gerard



Ingredients:

- 2-3 lbs Flat cut beef brisket
- 1 Green bell pepper, julienne
- 1 1/2 Tbs Adobo seasoning (From Penzy's)
- 1 Whole fresh Jalapeno, sliced
- 1 Medium onion, julienne
- 1 Clove garlic, sliced
- 1 C Beef stock

Method:

Trim Excess fat from brisket. Insert garlic slices into the brisket. Rub adobo seasoning over the entire piece of meat. Render some of the trimmed fat in a 6 liter soapstone pot. Heat the soapstone in the oven and brown the brisket evenly on all sides.

Place peppers and onions in the bottom of the same 6 liter soapstone pot used to brown the brisket. Place the brisket on top. Add beef stock. Cover and place in a 300°F - 400°F oven with only coals remaining. Close the oven door, allow to braise until the brisket breaks apart easily, a minimum of 3-4 hours (though some cook overnight). When finished, the brisket will easily shred with just a fork, or your fingers. Serve with hot corn tortillas, diced onions, cilantro, and Monterey Jack cheese.