

MEAT TO PLEASE YOU.



MAD MEX BEEF BARBACOA MARINADE

Time:

Recipe 10 min; Cook time 4 hrs

Equipment needed:

- Teaspoons
- Wooden Spoon or Spatula
- Roasting Pan with a lid
- Large mixing bowl
- Blender

INGREDIENTS:

- Tomato Juice - 1/2 Cup
- Chipotle en Adobo - 1 Tbls
- Tomatillo Salsa - 5 Tbls
- Cumin powder - 3/4 Tsp
- Dried Oregano - 3/4 Tsp
- Garlic Cloves - 4 Tbls
- White Pepper - 1 Tsp
- Salt - 1 1/4 Tsp

Beef Ingredients:

- Blade or Brisket (5cm cubes) - 1.25kg
- Barbacoa Marinade - 200g

METHOD:

1. Preheat oven to 120°C
2. Add all marinade ingredients into the blender and blend until smooth
3. Trim and cut beef into 5cm cubes, remove excess fat, and add to pan
4. Pour the marinade over the beef, coating the exterior
5. Massage the marinade into the beef to ensure even coating
6. Cover roasting pan with a lid and place into the preheated oven for 4 hours
7. After 4 hours check to see if the beef is tender and can be easily shredded (allow for extra hour in over in required)
8. Once tender, shred beef in pan and season with salt as required