

Beef Brisket Carnitas

Yields: 4 servings
Prep: 15 min

Ingredients

- 5 pound beef brisket
- 3 garlic cloves, smashed
- 3 cups water
- 2 Tablespoon lime juice
- 2 Tablespoon cumin
- 2 Tablespoon chili powder
- 2 teaspoon cayenne
- 1 teaspoon black pepper
- 2 Tablespoon cilantro chopped (optional)

Directions

1. Remove any fat from the brisket. Place the brisket in a medium bowl and add the lime juice, cumin, chili powder, cayenne, black pepper and cilantro and stir.
2. Put the marinated brisket, garlic, and water in a slow cooker. Cover and cook on low for about 8 hours, or until you can easily shred the meat using two forks. Store in separate containers. Serve with your favorite whole grain or corn tortillas or lettuce wraps.