

Joshua Bradyn Tesillo

Intermediate

Protein

Angelina County

### Whexican Tacos

#### To prepare the brisket:

You will want to soak it in a good marinade overnight. And then rub it with your favorite seasonings. And for best results smoke it on a grill Low and slow for about 6 hours @ about 200 degrees or until the internal temperature reaches 160 degrees Fahrenheit. Once your brisket is cooked safely and properly you can shred it with a fork and set it aside to prepare your sauce and vegetables for your “Whexican Tacos”.

#### Cilantro Sauce:

1/3 cup Extra virgin olive oil

½ cup plain Greek yogurt

1 tablespoon lime juice

2 cloves of garlic minced

1 tablespoon white vinegar

1 bunch of Chopped cilantro (reserve 2 tablespoons for your tacos)

1 teaspoon of sea salt

#### Instructions

Place all ingredients except for 2 Tablespoons of cilantro in a food processor and blend until nice and saucy. Refrigerate in a covered dish until time to assemble your tacos.

#### Ingredients to build tacos:

2 corn tortilla's cup of prepared brisket halved.

2 Tablespoons of chopped white onion halved.

2 Tablespoons of chopped fresh cilantro halved

Instructions: Warm the corn tortillas. Layer ½ cup of prepared Brisket, 1 tablespoon of chopped white onion, 1 tablespoon of chopped cilantro in each tortilla. You may top it with a squeeze of lime juice or and/a drizzle of cilantro sauce. Now, Enjoy!