

Dr Pepper Brisket-Brie Tacos

| Amount | Measure | Ingredient - Preparation Method |
|--------|---------|--|
| 5 | pounds | brisket |
| | | salt and pepper |
| 24 | ounces | dr pepper - room temp |
| | | tajin seasoning, or sub with salt, chile powder and lime |
| 1 | | small wheel of brie - thinly sliced |
| 18 | | corn tortilla - fried |

Season brisket with salt and pepper. Place brisket in slow cooker, fat side of the brisket on top. Pour in Dr Pepper and set on low for 9.5 hours.

When meat is done, remove from slow cooker, reserving 1.5 cups of the broth. Slice off fat cap. Pull meat apart with 2 forks and place back into slow cooker with broth, adding just enough to keep meat moist. Turn slow cooker back on high to warm up the meat. Season with seasoning, or chile powder, salt and lots of lime juice.

Add generous amounts of brie to each taco shell on the bottom, add meat and another slice on top.

Yield: "18"