

# Pulled Brisket Sliders

Amount	Measure	Ingredient - Preparation Method
3		dried ancho pepper
3		dried guajillo
3	medium	tomatoes
6	cloves	garlic - peeled
1	tablespoon	dried oregano
1	tablespoon	ground cumin
1	teaspoon	ground clove
4	pounds	beef brisket - 3" pieces
2	tablespoons	canola oil
24		mini buns or dinner rolls

Toast chiles until slightly puffed and aromatic. Cover chiles in bowl with boiling water. Steep for about 30 minutes. Drain and let cool. Stem and seed and put in food processor.

Preheat broiler with rack 6 inches away. Arrange tomatoes on a baking sheet and broil, flipping several times to char evenly for 5-6 minutes until charred. Cool and remove skin. Add tomatoes to processor. Add garlic, oregano, cumin, cloves and 1 cup water and process until smooth.

Arrange rack in the middle of the oven and preheat to 300. Cut a piece of parchment paper to fit large dutch oven.

Season the meat with salt and pepper. In a large dutch oven over moderate heat, heat the oil until hot. Working in batches, sear the meat until brown on all sides. Transfer to a plate.

Return meat to pot and add the chile-tomato puree. Bring to a boil and then place the parchment round over the meat. Cover the pot and transfer to oven. Cook until very tender, about 3 hours. Discard parchment and then transfer meat to cutting board and shred. Skim fat from liquid then return meat to pot and stir to combine. Season with salt and pepper.

Serve with the buns or rolls.

Yield: "24"