

# Southwest Beef Brisket

Servings : 6

Amount	Measure	Ingredient - Preparation Method
3	pounds	beef brisket
		salt and black pepper
1	tablespoon	all-purpose flour
2	tablespoons	vegetable oil
3		carrot - peeled and cut into 1 inch diagonal slices
2		onion - chopped
10	cloves	garlic - chopped
2		chipotle chile canned in adobo - seeded
2	tablespoons	tomato paste
1	tablespoon	mexican oregano
1/2	cup	red wine vinegar
1/2	cup	chicken stock
5		red potato - quartered
3		bay leaf

Lightly season brisket with salt and pepper. Dredge in flour. Heat oil in a skillet over high heat. Brown meat on all sides. Remove from skillet and set aside.

Place remaining ingredients in the slow cooker and gently stir. Place meat on top of the vegetables. Cover and cook on low for 8 to 10 hours.

With a slotted spoon, remove meat and potatoes and set aside. Discard the bay leaves. In a blender, puree remaining slow cooker ingredients until smooth. Return sauce to the slow cooker and add the meat and potatoes. Cook on high until heated through. When ready to serve, remove meat and slice. Place on plates with a side of potatoes and drizzle with sauce.