

Chipotle Shredded Beef-small batch

Ron E. Smith

4 pounds inside round of beef, cut into chunks

1 medium yellow onions, quartered

6 ounces red wine vinegar

1 teaspoon garlic powder

1 teaspoon ground black pepper

1/2 teaspoon ground Mexican oregano

1/2 cup Penderrey's no -salt chili blend

1 teaspoon salt

2 ounces chipotle chile canned in adobo

water, to cover

STEP ONE:

Place the cubes of beef into the slow cooker or dutch oven. Mix the dry ingredients, sprinkle and rub the spices over the meat. Add the red wine vinegar to the pan. Add the chipotle chiles in adobo over the top of the beef, then add the quartered onions over the top. Add enough water to the pan to come half-way up the side of the pan.

Use Chipotle Shredded Beef for burrito wraps and tacos.

STEP TWO:

Cover the slow cooker/dutch oven and set the roaster to 275 degrees. Roast beef for 3 hours until meat is completely cooked and falling apart.

STEP THREE:

Pull the meat from the slow cooker/dutch oven into a stainless steel pan or casserole dish. Shred the meat with two meat forks and set aside.

STEP FOUR:

Strain the cooking liquid to use as a jus for the beef.