

## THE WAY THE COOKIE CRUMBLES



### **Brie and Brisket Tacos** (adapted from Rebecca Rather's *Pastry Queen* via Confections of a Foodie Bride)

Serves 4, with leftover brisket

#### Brisket:

- 1 tablespoon canola or vegetable oil
- 1 (3-pound) brisket
- salt
- ground black pepper
- 1 tablespoon chili powder
- 3 cloves garlic, minced or pressed through a garlic press
- 1 (12-ounce) medium-dark beer
- 2 tablespoons honey

#### Raspberry chipotle barbecue sauce:

- 1 tablespoon olive oil
- 1 medium yellow onion, chopped
- 2 cloves garlic, minced or pressed through a garlic press
- ½ cup ketchup
- 1 chipotle chile in adobe sauce, minced
- 2 tablespoons lemon juice
- ¼ cup raspberries, fresh or frozen
- 1½ tablespoons Worcestershire sauce
- 1½ teaspoons dijon mustard
- ½ teaspoon salt
- ¼ teaspoon black pepper

#### Toppings:

- 12 corn tortillas, warmed
- 4 ounces brie, thinly sliced
- 1 cup (4 ounces) Monterey jack cheese

1. For the brisket: Heat the oven to 325 degrees. Heat the oil in a 5-quart Dutch oven over medium-high heat. Pat the meat dry and season it generously with salt, pepper, and the chili powder. Transfer the brisket to the Dutch oven and cook, without moving, for about 3 minutes, until deeply browned. Flip and brown the second side. Transfer the meat to a plate.

2. Add the garlic to the pan and cook, stirring constantly, until fragrant, about 30 seconds. Pour the beer into the pot, scraping up the sticky brown bits on the bottom of the pot. Stir in the honey, then add the meat. Bring to a simmer over medium-high heat. Cover the Dutch oven and transfer it to the oven. Cook for 3 hours, turning every hour or so.

3. For the sauce: In a medium saucepan over medium heat, heat the oil until it runs like water when the pan is tilted. Add the onion; cook, stirring occasionally, until it just starts to brown around the edges, about 8 minutes. Add the garlic and cook, stirring constantly, until fragrant, about 30 seconds. Add the ketchup, chile, lemon juice, raspberries, Worcestershire sauce, mustard, salt, and pepper. Bring to a simmer, then reduce the heat to low, cover, and cook for 10 minutes. Puree, either with an immersion blender in the saucepan or by transferring the sauce to a blender.

4. When the brisket is tender, either slice it or shred it, leaving behind large chunks of fat. Layer brisket, sauce, brie, and Monterey jack cheese in the tortillas (plus Hatch green chile and avocado if you can't imagine tacos without them). Serve immediately.