***BARBACOA\_\_\_\_\_\_\_***

4 lb. beef chuck pot roast

Salt

Oil

5 chile chipotle

1 C. chicken broth

1/2 C. vinegar

Lime juice from 3 limes

1 onion, cut in half

5 garlic cloves

4 bay leaves

3 tsp. cumin

2 tsp. oregano

1 tsp. salt

1 tsp. pepper

1/2 tsp. ground cloves

Cut the meat into strips and sprinkle some salt over all sides. Sear the meat in a little oil for about 3 minutes per side without turning while it is searing. Put the meat into a Crockpot.

Add the spices to a blender along with the garlic cloves, chili chipotle, lime juice and vinegar. Blend until smooth. Pour over the meat in the Crockpot. Rinse the blender with the chicken broth and pour that over the meat. Add the bay leaves and onion halves. Cover and cook on high for 4-4½ hours until the meat is very tender.

Remove the bay leaves and onion and discard. Remove the meat and shred. Return the shredded meat to the sauce in the Crockpot.

Serve in tacos or burritos with Pico de Gallo, avocado and cilantro leaves or as birria in a bowl with some of the juice. Accompany with Spanish Ricer and/or refried beans if desired.