

South of the Border Shredded Beef

Prep: 15 minutes

Cook: 4-10 hours

Serves: 8-10

Ingredients

4 pounds beef bottom round or chuck roast (any netting or string ties removed)

1 cup Zoup! Good, Really Good™ Beef Bone Broth

1 large onion, diced

6 garlic cloves, thinly sliced

1 can (7 ounce) chipotle peppers in adobo sauce (or less if desired), peppers chopped

½ teaspoon ground cinnamon

1/8 teaspoon ground clove

2 teaspoons ground cumin

2 teaspoons dried oregano or 1 tablespoon chopped fresh oregano

1 orange, zested

1 teaspoon Kosher salt

1 teaspoon freshly ground black pepper

Directions

In 5 quart or larger crock pot, place beef roast and pour beef broth over roast. Top with remaining ingredients and cook for 8-10 hours on low or 4-5 hours on high.

Remove beef from crock pot and, in large bowl, shred with two forks into bite-size pieces. Strain pot liquid and reserve solids and 1 cup liquid and return to pot. Add beef to crock pot and stir to incorporate cooking liquid and serve hot.

To Serve: Serve beef simply with rice and a vegetable or try making tacos serving with flour tortillas and your choice of garnishes such as diced tomatoes, avocado, lime wedges, sliced radishes, cilantro and queso fresco or your favorite cheese.

Chef's Tip: The flavors of this recipe develop over time so don't be afraid of leftovers, if there are any! Serve with rice and vegetables for a starting meal and then make tacos, tostadas or burritos with the rest later!