

BRISKET TACOS WITH AVOCADO MOUSSE AND SALSA VERDE

A great Texas and Mexican fusion, this taco is a hit with everyone.

Ingredients

Brisket

- 1 lb Smoked Texas Beef Brisket
- 4 oz Butter

Mousse

- 3 Avocados
- 2 Limes, Juiced
- 1/4 cup Cilantro Leaves
- 2 cup Heavy Whipping Cream
- 1 tbsp Kosher Salt

Salsa Verde

- 8 oz Tomatillo
- 1 Large Yellow Onion
- 1 Whole Jalapeño
- 1 Lime, Juiced
- 1/2 cup Cilantro Leaves
- 1 tbsp Kosher Salt
- 1 tsbp Olive Oil

Directions

1. Using a high speed blender, remove pulp from Avocado and place in blender. Add lime juice, cilantro, heavy cream and kosher salt. Begin to slowly pulse blender, once it begins to blend, turn to high speed and allow avocado to whip for 20 seconds. Remove from blender and set aside.
2. Preheat a cast iron pan over medium high heat. Gently toss tomatillo, onion and jalapeño in olive oil. Season with kosher salt. Place tomatillo, onion and jalapeño into cast iron and allow to char on one side. Once blackened, flip over allow to char and then remove from heat.
3. Place all ingredients into a blender with lime juice and cilantro, blend until smooth. Set aside for service, can be served warm or chilled.
4. Preheat a cast iron pan over medium high heat. Add butter and allow to melt. Add diced brisket and allow to sear. Once golden brown, turn off heat and serve immediately.

