

BIRRIABEEF CHEEK TACOS

INGREDIENTS

- 6lbs Beef Cheeks (trimmed)
- 1/4 cup **Mexican** Seasoning
- 2 TBS of sweet rub
- 1 Onion (thinly sliced)
- 10 Cloves Garlic (peeled)
- 3 cups Beef Stock
- 1/4 cup Mexican Style Hot Sauce

For the tacos:

- 1 dozen Corn Tortilla Shells
- 1 small White Onion (finely chopped)
- 1 bunch Cilantro (chopped)
- 1/2 cup Grated Cheese

INSTRUCTIONS

1. Prepare smoker for indirect cooking at 275 degrees. Add Pecan wood chunks to hot coals for smoke flavor.
2. Season trimmed beef cheeks with Mexican seasoning
3. Place Beef Cheeks on pit and smoke for 2 hours.
4. Remove beef cheeks from out and place in aluminum pan. Add onion, garlic, beef broth
5. Insert wired probe thermometer into one of beef cheeks; cover pan with aluminum foil; return to pit until internal temperature reaches 210 degrees.
6. Rest the beef cheeks for at least 30 minutes and shred by hand. Drizzle with liquid from pan for moisture as needed.
7. To build tacos: warm corn tortillas on grill on bbq. Place shredded beef cheek on tortilla and top with finely chopped onion, cilantro, and cotija cheese. Dress with a drizzle of braising liquid and serve.

