

# SLOW OVEN-BRAISED BRISKET

from Richard Avila

[owner of Mextopia]

“Growing up, this dish was a staple in our household, especially when we had family and friends at our table,” says Avila of his restaurant’s signature beef brisket, which combines the essential Texan slow-cooked brisket with traditional Mexican condiments.

Avila’s mother, a native Texan with Mexican roots, prepared her brisket by braising it with onions, garlic and red wine.

His father, born and raised in Chihuahua, added his fiery salsa to the brisket, which he placed in a tortilla — thus, the birth of the brisket taco. It’s been a staple of Avila’s menu for 25 years, and was even featured on the Food Network’s “Diners, Drive-ins and Dives” show last year.

## INGREDIENTS

- 🍴 1 whole brisket
- 🍴 2 medium white onions, sliced
- 🍴 6-8 cloves garlic, peeled
- 🍴 1 c dry red wine
- 🍴 salt and pepper to taste

- Preheat oven to 450 degrees.
- Place brisket fat-side-up in pan.
- Season with salt and pepper, scatter onions and garlic over the top, add red wine, and cover with aluminum foil.
- Braise in oven for approximately five hours. Slice against the grain, and serve with tortillas, salsa and pico de gallo. 🍴