

Brisket Tacos & Summer Salsa



Servings: 6-8



Prep: 20 min.



Cook Time: 7 hr.

INGREDIENTS

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| 2 UNCOOKED BACON SLICES,
CUT INTO 1-INCH PIECES | 3 GARLIC CLOVES, PEELED AND
SMASHED |
| 1 MEDIUM WHITE ONION,
CHOPPED | 1 TBSP GROUND CUMIN |
| 2 TSP KOSHER SALT | 1 TBSP WORCESTERSHIRE
SAUCE |
| 1 TSP FRESHLY GROUND BLACK
PEPPER | 1 TBSP HONEY |
| 1 3LB BRISKET, TRIMMED | 1 TSP DRIED OREGANO |
| 1 CUP CHICKEN BROTH | 2 TBSP APPLE CIDER VINEGAR |
| 3 CANNED CHIPOTLE PEPPERS
IN ADOBO SAUCE | 10 8-INCH FLOUR TORTILLAS
WARMED |
| 3 TBSP ADOBO SAUCE | CRUNCHY SUMMER SALSA |

DIRECTIONS

- 1 Place bacon and onion in a 6- to 8-qt. slow cooker. Stir together salt and pepper; sprinkle over all sides of brisket.

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Place brisket in slow cooker.

2 Process broth and next 7 ingredients in a blender for 30 seconds or until smooth; pour mixture over brisket. Cover and cook on LOW 7 hours or until brisket is fork-tender. Transfer brisket to a 9- x 13-inch baking dish; cover with aluminum foil to keep warm.

3 Pour sauce through a fine wire-mesh strainer into a medium saucepan, and cook over medium-high heat, stirring occasionally, 15 to 20 minutes or until reduced to 1/3 cup. Stir in vinegar.

4 Coarsely chop brisket; spoon over warm tortillas. Drizzle with sauce, and top with Crunchy Summer Salsa.

Lemon Lime Tart



 Servings: 8

 Prep: 10 min.

 Cook Time: 1 hr. 30 min.

INGREDIENTS

PASTRY

1½ CUP ALL PURPOSE FLOUR
2 TBSP SIFTED CONFECTIONERS
SUGAR
½ CUP CHILLED UNSALTED
BUTTER, DICED
1 LARGE EGG YOLK
1-3 TSP COLD WATER

FILLING

⅓ CUP FRESH LEMON JUICE
⅓ CUP FRESH LIME JUICE
5 LARGE EGGS
1 CUP SUPERFINE SUGAR
¾ CUP HEAVY CREAM

DIRECTIONS

1 Attach multipurpose blade to KitchenAid® 7-Cup Food Processor. Add flour and confectioners sugar to work bowl. Pulse 2 to 3 times to mix. Add butter and pulse until mixture resembles fine breadcrumbs. Add egg yolk and 1 teaspoon of water and pulse until mixture just forms a ball.

Lemon Lime Tart

Add remaining water if necessary to bring mixture together.

2 Turn pastry onto a lightly floured surface and gently form a disc, making sure to not overwork. Wrap in plastic wrap and refrigerate for 20 minutes. Lightly grease a 10-inch round loose-bottomed tart pan. Roll pastry into a circle large enough to fit pan. Gently ease dough into tart pan and trim excess from edges. Prick base 12 times with a fork. Refrigerate for 30 minutes.

3 Transfer to an ice cream machine and churn according to the manufacturer's instructions until thick but soft enough to spoon into a container. (Alternatively, pour into a shallow container and freeze for 2 hours or until frozen at edges. Remove from freezer and beat with electric beaters. Return to container and refreeze. Repeat 2 or 3 times.)

4 Preheat oven and large baking tray to 375°F. Cover pastry with parchment paper and fill halfway with baking beads or rice. Place on the hot tray and bake for 15 minutes. Remove paper and beads and bake for 10 to 15 minutes more or until light golden. Remove and set aside to cool. Reduce heat to 250°F (you may need to leave the oven door open for a few minutes to reduce the heat quickly).

5 Zest one lemon and lime. Whisk zest, lemon juice, lime juice, eggs, sugar and cream together taking care not to form any small bubbles. Strain filling through a fine mesh sieve into pastry shell. Bake for 30 to 35 minutes or until the filling has just set in the center but still wobbles slightly when gently shaken. Cool in pan and refrigerate until cold. Remove from pan before serving.

Lemon Whiskey Sour



INGREDIENTS

2 OZ WHISKEY

1 OZ LEMON JUICE

$\frac{3}{4}$ OZ SIMPLE SYRUP

$\frac{1}{2}$ OZ EGG WHITE

$\frac{1}{2}$ CUP ICE CUBES

1 MARASCHINO CHERRIES

$\frac{1}{2}$ ORANGE WHEEL FOR
GARNISH

PREPARATION

1 Add the bourbon, lemon juice, simple syrup, egg white, and ice to a cocktail shaker. Secure the lid, and shake vigorously for 20-30 seconds.

2 Strain into a glass of ice, garnish with a cherry and lemon wedge, and serve.