

Beef Barbacoa



FOODSERVICE



SERVING SIZE: 16

Ingredients

- 1 each Poblano Chilies, Roasted & Chopped
- 1 each Jalapeno, Roasted & Chopped
- 1 teaspoon Ground Cumin
- 1/2 teaspoon Ground Cloves
- 1/2 teaspoon Ground Allspice
- 3 tablespoons Dry Oregano
- 2 teaspoons Salt
- 1/2 teaspoon Black Pepper
- 1 tablespoon Cilantro
- 8 each Tyme, Springs
- 3 tablespoons Garlic
- 1 cup Chopped Onion
- 1 1/2 fluid ounces Apple Cider Vinegar
- 2 2/3 fluid ounces **Furmano's Chunky Crushed Tomatoes**
- 3 pounds Bottom Round Beef

In This Recipe



Preparation

1. In a food processor, combine Pablano Chilies, Jalapenos, Cumin, Cloves, Allspice, Oregano, Salt, Black Pepper, Cilantro, Thyme, Garlic, Onion, Cider Vinegar and Furmanos Chunky Crushed Tomatoes. Puree until smooth.
2. Rub puree over Beef, cover, and refrigerate overnight.
3. Preheat oven to 325*
4. Roast in oven for 5 hours.
5. Allow to rest for 20 minutes after removing from oven, then shred meat to be used as a filling for tortillas.

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