

# Irishman's Brisket Burrito

By Half Baked Harvest

<https://www.halfbakedharvest.com/irishmans-beef-brisket-burrito/>

## Ingredients

- 2-3 pounds brisket
- 1 tablespoon [chili powder](#)
- 2 teaspoons smoked paprika
- 2 teaspoons cumin
- [cayenne pepper \(or to taste\)](#)
- 4 cloves garlic, minced or grated
- kosher salt and pepper
- 1 Guinness beer
- 4-6 large flour tortillas
- 1 cup leftover french fries or roasted potatoes
- 1 cup shredded Irish cheddar
- 1 cup shredded cabbage
- 1/2 cup fresh cilantro, chopped

## CHIPOTLE SALSA

- 1 (14 ounce) can fire roasted tomatoes
- 2 chipotle chili peppers in adobo
- juice of 1 lime
- 1/2 cup fresh cilantro
- kosher salt

## INSTRUCTIONS

1. In the bowl of a crockpot, combine the beef, chili powder, paprika, cumin, cayenne, salt, pepper and beer. Add in 1/2 cup of water to cover the brisket.
2. Cover and cook on LOW for 8-10 hours or until tender. Shred the beef with two forks and lightly toss with the remaining sauce.
3. To make the burritos. Place one tortilla at a time in the microwave for 30 seconds. Working quickly, layer the brisket, french fries, cheddar cheese, cabbage, cilantro, and salsa (recipe below) towards one end of the tortilla. Fold the tortilla over the ingredients. Roll up the tortilla (try to roll them tight). Repeat with remaining tortillas and ingredients. Roll the finished burritos in tin foil to keep them packed tight. EAT!

## CHIPOTLE SALSA

1. Combine all ingredients in a blender and pulse until chunky smooth. Season to taste with salt. Serve with burrito (inside or on the side!)