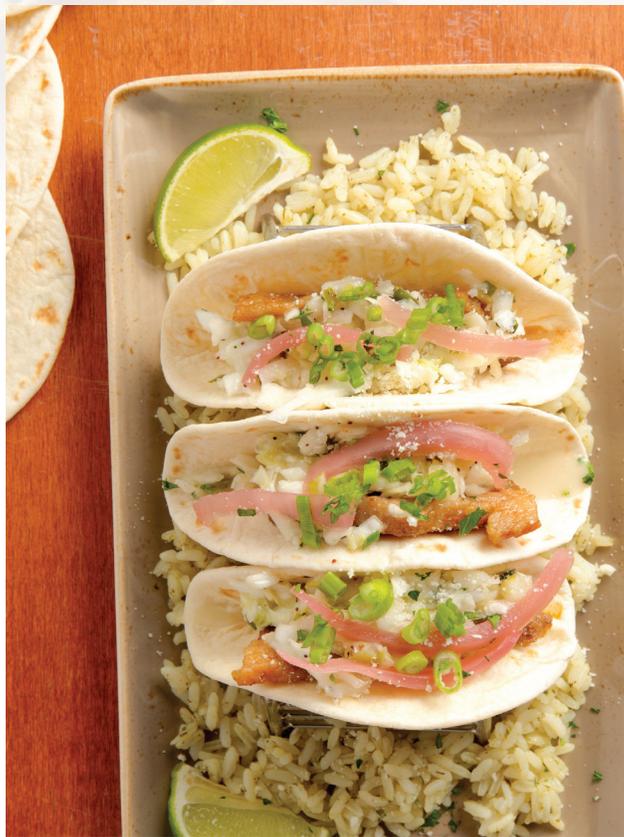


SMOKY BRISKET TACOS WITH APPLE-CIDER SLAW

Savor the perfect smoky-sweet crunch with tender brisket topped with our signature Apple Vinaigrette Slaw – the ultimate chef-inspired shortcut to a better taco.



Ingredients:

- Angus Pride USDA Choice Whole Beef Brisket: Sliced or shredded (warm)
- Grandma's Kitchen® Apple Vinaigrette Slaw (ready-to-use)
- Street Taco Tortillas: Corn or flour
- Garnish Options: Pickled jalapeños or crumbled Cotija cheese (optional)

Instructions:

1. Prepare the Base
 - Warm your Smoked Brisket in a pan over medium heat. If you're using sliced brisket, a quick sear on the flat side adds a nice "bark" texture that pairs beautifully with the slaw.
 - Char your tortillas over an open flame or on a hot griddle until they are pliable and slightly toasted.
2. Assembly
 - Place a generous portion of brisket into each warm tortilla.
 - Generously top the beef with the Grandma's Kitchen Apple Vinaigrette Slaw. Since the vinaigrette is already perfectly balanced, there's no need for extra salsas or lime.
 - Add a few sliced pickled jalapeños if you want a hint of heat, or a sprinkle of Cotija cheese for a salty finish.
 - Serve immediately while the beef is hot and the slaw is cold and crunchy.

Product	Description	Code #	Pack Size
 Grandma's Kitchen® Apple Vinaigrette Slaw	A blend of freshly shredded cabbage, green onions, and diced apples in a light and tangy oil and vinegar dressing.	561448	2/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

