

Newsgroups: rec.food.cooking
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Subject: Mexican pot roast
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I had to work this weekend, so I didn't get a chance to cook (gainful employment is a pain in the tuchus!), but here's what I would have made. I got the recipe from the Colorado Springs Gazette-Telegraph sometime in the Spring of 1988 (closest I can come to a date attribution). The recipe was developed by Susan Bartel of Divide, Colorado. It's quite good -- the flavors mellow wonderfully during the slow cooking. Give it a try!

MEXICAN POT ROAST

Serves 6-8

1 3-pound beef brisket
2 Tbsp oil
3/4 cup water
1/2 cup slivered almonds
2 cups mild picante sauce (I use hot)
2 Tbsp vinegar
1 tsp garlic powder
1/2 tsp salt
1/4 tsp cinnamon
1/4 tsp thyme
1/4 tsp oregano
1/° tsp ground cloves
1 tsp pepper

Trim visible fat from brisket. Cut into bite-size pieces. Brown brisket in large Dutch oven in hot cooking oil. Combine remaining ingredients and pour over meat. Cover and simmer for 2 1/2 hours, adding water if needed, until brisket is tender. Serve with potatoes, noodles or rice.

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BKeith

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Does the noise in my head bother you?