

## Meat/Barbacoa

- A: 3 jalapeno peppers  
B: 2T cumin seed, ground  
3 Anaheim or bell peppers  
1 large onion  
C: 3# beef, pork, or lamb cut into chunks  
1C beef broth  
8c garlic, minced  
2T garlic-chili sauce  
1/2C roasted hatch chile  
2 limes, squeezed  
3T vinegar  
2T oregano  
3t salt  
2t pepper  
1/4t cloves  
1/2t espozote  
D: 4 bay leaves  
1. Seed (A) and place halves or pieces into hot iron pan

*From the kitchen of David and Jennifer Deaven*

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over high heat. Roast until charred, flipping occasionally. Remove to cutting board and chop while allowing pan to cool slightly over low heat.

- Place (B) into pan, roasting for a few seconds. Add to crock pot with chopped peppers.
- Add (C) to crock pot, stir to combine, and tuck (D) in amongst the chunks of meat. Cook low slow cooker for at least 6 hours.

Servings: 8

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