**Brisket Tacos**

**Ingredients:**

2 pkg. flour tortillas

1 beef brisket, cooked and shredded

1 pkg. queso fresco

½ bunch fresh cilantro

4 limes

**Pickled Veggies:**

1 red onion, sliced thinly

1 carrot, peeled

2 cups red wine vinegar

¼ cup sugar

2 Tbsp. salt

2 bay leaves

4 cloves garlic

10 peppercorns

**INSTRUCTIONS**

**Wednesday:**

1. Mise en place all ingredients.
2. Get a mandolin and put one of the medium julienne die on it.
3. Shred the carrots.
4. Mix carrots, onions, and all of the other pickled veggie ingredients together in a plastic container.

**Thursday:**

1. Crumble the queso fresco.
2. Cut the limes into 8-10 wedges each.
3. Wash and pick the cilantro from the bottom stems.
4. Shred the brisket.
5. Drain the pickled veggies.
6. Assemble the tacos in this order: tortilla, beef, queso, veggies, cilantro. Put them in a 200 pan.