

Shredded Beef Tacos

<http://userealbutter.com/2008/10/08/shredded-beef-tacos-recipe/>

slightly modified from Tejas Tacos in The Border Cookbook

1 1/2 lbs. eye of chuck (which is NOT beef chuck roast)
4 tbsps vegetable oil
2 tbsps vinegar
2 tbsps fresh lime juice
1 1/2 tsps ground cumin
1 1/2 tsps chili powder
3 garlic cloves, minced
1 cup beef stock
salt to taste
~ 24 corn tortillas
lettuce, queso fresco, salsa, guacamole, etc. (for toppings)

Trim the fat and cut the beef into 1 inch thick slices. In a ziploc bag, combine the oil, vinegar, lime juice, cumin, chili powder, and garlic. Place the meat slices in the bag, seal, mix it around and refrigerate for at least 4 hours or overnight. Bring the meat to room temperature. Place all contents from the bag in a baking dish with the beef stock. Cover the dish and bake for 1 1/4 hours (I baked it for 2 1/2 hours) at 350°F. Let the meat rest for 10 minutes and then shred it with forks or process it quickly in a food processor with the plastic dough blade (I prefer the forks method). Salt the meat to your liking. Fry the tortillas lightly in a little hot oil. I like to double the tortillas and stuff them with shredded beef, lettuce, cheese, guacamole, and salsa.