Instant Pot Brisket Barbacoa

MEXICAN

YIELD	ACTIVE	TOTAL	OVEN
≈6 servings (18 tacos)	45 min	≈2 h 30 min	Broil, high

EQUIPMENT
Instant Pot, 6 qt+ · Blender · Sheet pan

#	INGREDIENT	MASS	VOLUME	PROCEDURE
1	Beef brisket, *trimmed*	1.8 kg	4 lb	Trim grey or freezer-burned patches off the brisket. Cut it into 2 in cubes, salt all over, and rest while you make the sauce.
	Kosher salt	9 g	1 tbsp	
2	Yellow onion, *quartered*		1	Put the onion, garlic, chipotles, adobo sauce, spices, lime juice, vinegar and stock in the blender. Blend until smooth. This is the sauce.
	Garlic		6 cloves	
	Chipotles in adobo		4	
	Adobo sauce	30 g	2 tbsp	
	Cumin, ground	6 g	1 tbsp	
	Mexican oregano		2 tsp	
	Cloves, ground		½ tsp	
	Lime juice	80 g	⅓ cup	
	Cider vinegar	30 g	2 tbsp	
	Beef stock	240 g	1 cup	
3	Neutral oil	28 g	2 tbsp	Set the Instant Pot to Sauté (high) and add the oil. Sear the beef in 3 batches, turning once, until deeply browned on two sides. Don’t crowd the pot. Set aside.
4	Bay leaves		2	Add a splash of sauce and scrape up every browned bit (prevents the BURN warning). Return the beef and juices, pour over the rest of the sauce, tuck in the bay leaves.
5				Lock the lid, valve on Sealing. High pressure 70 min (other cuts: see table), then natural release ≥20 min. The beef should fall apart under a fork.
6				Remove the bay leaves. Shred the beef on the sheet pan with two forks. Skim the fat off the pot and toss the beef with ≈1 cup (240 g) of the juices. Broil on high until the edges are crisp, 4–6 min.
7	Corn tortillas		18	Warm the tortillas in a dry skillet or over a burner flame. Fill with barbacoa and top with the onion, cilantro, a squeeze of lime and the cotija.
	White onion, *finely diced*		1	
	Cilantro, *chopped*		1 cup	
	Limes, *wedges*		3	
	Cotija, *crumbled*	60 g	½ cup	

INSTEAD OF BRISKET	FROM THE FREEZER, BEST FIRST
Beef brisket, 4 lb, 2 in cubes	**1** Chuck roast: 60 min · **2** Arm roast (chuck, leaner): 60 min · **3** Short ribs: 45 min · **4** Oxtail: 45 min, pull meat off the bones · **5** Stew meat: 35 min · **6** Rump roast (lean, drier): 60 min, toss with extra juices

NOTES

- Weigh boneless meat for the 4 lb. Bone-in short ribs and oxtail yield less meat per pound, so add more. Mixing cuts is fine: use the longest time.
- Don’t braise the steaks (sirloin, T-bone, hanger, tri-tip) or cubed or round steak. They go dry and stringy.
- Skimmed pot-roast liquid can stand in for some or all of the stock.
- Store leftovers in the juices and reheat in a skillet. Good for burrito bowls or crispy quesadillas.