



PULLED BEEF BRISKET ENCHILADA BAKE

HEAT LEVEL 

Tender beef brisket slow-cooked in bold Spur sauces, wrapped in soft tortillas, and then baked to perfection. Pure comfort, big flavour.

5h

6 Servings

INGREDIENTS

For the Brisket:

- 1.2-1.5 kg beef brisket
- 30 ml (2 Tbsp) olive oil
- 1 large onion, sliced
- 4 cloves garlic, smashed
- 125 ml (1/2 cup) Spur Hickory Basting Sauce
- 60 ml (1/4 cup) Spur Braai-Time Marinade
- 60 ml (1/4 cup) Spur Grill Basting Sauce
- 30 ml (2 Tbsp) Spur Sweet & Sticky Marinade
- 250 ml (1 cup) beef stock
- 15 ml (1 Tbsp) smoked paprika
- 5 ml (1 tsp) ground cumin
- Salt and pepper to taste

For the Bake:

- 8 large flour tortillas
- 375 ml (1 1/2 cups) grated Cheddar
- 125 ml (1/2 cup) sour cream
- Juice of 1 lime
- 250 ml (1 cup) guacamole, to serve
- Fresh coriander, chopped red chilli, sliced red onion and extra lime wedges, to serve

METHOD

- 1 Preheat oven to 160°C (or use a slow cooker).
- 2 Season brisket with salt, pepper, paprika, and cumin. Heat olive oil in a heavy-based pot or Dutch oven.
- 3 Brown brisket on both sides (2-3 min per side). Remove and set aside. In the same pot, sauté onions and garlic until softened.
- 4 Add all Spur sauces and beef stock to the pot, stir well, and bring to a simmer.
- 5 Return the brisket to the pot. Cover tightly and slow cook in the oven for 4-5 hours, or until it's fall-apart tender (alternatively: 8 hrs on low in a slow cooker).
- 6 Once cooked, shred the beef with two forks and mix it back into the sauce. Taste and adjust seasoning if needed.
- 7 To assemble the enchiladas, lightly grease a large baking dish and spoon the brisket filling into the centre of each tortilla, roll them up, and place seam-side down in the dish.
- 8 Pour a little leftover sauce over the top, then sprinkle with cheese. Bake at 180°C for 20-25 minutes until golden and bubbling.
- 9 Whisk sour cream with lime juice for a drizzle consistency. Drizzle baked enchiladas with lime sour cream and Spur Sweet Chilli or Durky Sauce. Serve with guacamole, fresh coriander, and extra lime wedges.

VARIATIONS

Tips & Variations

- Add a chopped green chilli to the brisket if you like heat.
- Serve with a drizzle of Spur Sweet Chilli Sauce.
- You can make the brisket a day ahead - it only gets better.
- For extra crunch, sprinkle some toasted pumpkin seeds or crushed tortilla chips before serving.

