

CORNER BEEF STREET TACOS



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 6-8 servings*

Reorder No.	Description	Amount
417793	Marinated Whole Corned Beef Bottom Round Flats	1
834981	Brown Sugar	1 cup
504599	Beef Broth	to cover
198226	Shredded Coleslaw	2 cups
106933	Mayonnaise	½ cup
696544	Ketchup	2 Tbsp.
661686	Vinegar	1 Tbsp.
675981	Sugar	2 tsp.
485586	Sweet Pickle Relish	2 tsp.
652054	Minced Onion	1 Tbsp.
424307	Kosher Salt	¼ tsp.
596973	Red Onion, sliced	1
299405	GFS Unsalted Butter	1 Tbsp.
131231	Olive Oil	1 Tbsp.
424307	Kosher Salt	½ tsp.
225037	Ground Black Pepper	½ tsp.
605811	Baby Swiss Cheese, optional	2 cups
713320	6" Pressed Flour Tortillas	

Preparation Instructions

Wash hands.

Place corned beef in a large pot or dutch oven and simmer for 50 minutes per lb., or cook in a slow cooker for 8 hours.

Meanwhile, place the slaw mix, mayo, ketchup, vinegar, sugar, sweet relish, minced onion, and salt in a bowl. Mix all ingredients until combined.

Next, heat up the butter and olive oil in a pan. Add the red onion and saute until the onions are caramelized, about 10 mins. Heat tortillas in pan until crispy.

Put shredded corned beef on tortilla. Top generously with cheese, sautéed onions, and slaw.