

How to Make BBQ Brisket or Pulled Pork Tacos with Crispy Corn Tortillas

Whether you're serving a crowd or just treating yourself to an upgraded taco fix, this is a



OVEN
200°F

TIME
7 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Meat:

- 1½ lbs beef brisket or pulled pork, chopped
- 1 cup barbecue sauce
- 1 tbsp brown sugar
- 1 tsp smoked paprika
- ½ tsp black pepper
- ½ tsp garlic powder

For the Tacos:

- 8 small corn tortillas
- 1 cup shredded cheddar cheese
- 1 small onion, thinly sliced
- 1 tbsp butter
- 1 tbsp olive oil

For Garnish:

- Fresh cilantro, chopped
- Sliced jalapeños
- Lime wedges

DIRECTIONS

1. Prepare the BBQ Meat: In a skillet over medium heat, combine chopped brisket or pork with barbecue sauce, brown sugar, smoked paprika, black pepper, and garlic powder.
2. Stir and cook for 5-7 minutes, until the meat is warmed through and slightly caramelized. Set aside.
3. Sauté the Onions: In a separate pan, melt butter over medium heat.
4. Add thinly sliced onions and sauté for about 10 minutes, until soft and golden. Remove from heat.
5. Assemble the Tacos: Heat a large skillet over medium heat and add a drizzle of olive oil.
6. Place a corn tortilla in the skillet, then sprinkle with a layer of cheddar cheese.
7. Add a spoonful of the BBQ meat and a few caramelized onions on one half.
8. Fold the tortilla in half and press gently.
9. Crisp the Tacos: Cook for 2-3 minutes per side, pressing lightly, until the tacos are golden brown, slightly charred at the edges, and crispy.
10. Garnish and Serve: Top with fresh cilantro and sliced jalapeños, and serve with lime wedges on the side.
11. Repeat for all tortillas and devour while hot.

SWAPS & NOTES

Protein Options : Shredded chicken, jackfruit (for a plant-based twist), or leftover carnitas all work.

Cheese Variations : Try Monterey Jack, pepper jack, or a

Mexican blend.

Tortillas : Use flour if preferred, but corn crisps up better for this recipe.

Heat Factor : Add hot sauce or chipotle peppers in adobo for

extra kick.

TIPS FOR SUCCESS

Don't overcrowd the skillet-cook 1-2 tacos at a time for even crisping.

Use tongs to flip and press the tacos gently.

Shred your own cheese for the best melt (pre-shredded often has anti-caking agents).

Keep finished tacos warm in a 200°F oven while you cook the rest.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-bbq-brisket-or-pulled-pork-tacos-with-crispy-corn-tortillas/>