

BBQ Brisket Tacos with Dubliner Cheese Sauce

1 cup Dubliner cheese, grated



TIME
15 min

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INGREDIENTS

- 1 lb BBQ brisket, shredded
- 1/2 cup BBQ sauce
- 1/4 cup hot sauce
- 1/4 cup water
- 1 cup Dubliner cheese, grated
- 1/4 cup milk
- 1 tbsp butter
- 1/4 cup cilantro, chopped
- 1/4 cup red onion, diced
- 1 avocado, diced
- 4-6 flour or corn tortillas

DIRECTIONS

1. In a small saucepan, combine the BBQ sauce, hot sauce, and water. Heat over medium heat until warmed through.
2. In a separate saucepan, melt the butter over medium heat. Add in the grated Dubliner cheese and milk, stirring until the cheese is melted and the sauce is smooth.
3. In a large skillet, heat the shredded BBQ brisket over medium heat until warmed through.
4. Warm the tortillas in the microwave or on a skillet.
5. Assemble the tacos by placing a spoonful of BBQ brisket onto a tortilla, followed by a drizzle of the BBQ sauce mixture and Dubliner cheese sauce. Top with cilantro, red onion, and avocado.
6. Serve immediately and enjoy!
7. My Pro : Tips for Success:
8. For an extra kick of flavor, try adding some diced jalapenos to the BBQ sauce mixture.
9. If you don't have leftover BBQ brisket, you can use any other type of shredded meat, such as pulled pork or chicken.
10. To make this recipe vegetarian-friendly, substitute the BBQ brisket with grilled or roasted vegetables.
11. For a healthier option, you can use lettuce wraps instead of tortillas.

TIPS FOR SUCCESS

, what I serve with this recipe, FAQs, and why this recipe deserves a spot on your table.

Why This Recipe Works There are several reasons why this recipe stands out and has become a favorite in my household.

Firstly, the combination of tender and flavorful BBQ brisket with the creamy and tangy Dubliner cheese sauce creates a perfect balance of flavors.

The addition of fresh toppings like cilantro, red onion, and avocado adds a refreshing element to the dish.

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