**Slow Cooker Barbacoa Brisket**

* 1 TBS finely chopped fresh oregano
* 1 TBS dark brown sugar
* 2 TBS olive oil
* 1 TBS minced chipotle chiles in adobo sauce
* 1 TBS adobo sauce
* 1 tps ground cumin
* ¾ tsp kosher salt
* ½ tsp freshly ground black pepper
* 3 garlic cloves, grated
* Trimmed beef brisket: 1 LB
* 2 cups chopped tomatoes
* 1 cup chopped onion
* 1 red bell pepper, chopped
* 1 jalapeño, seeded and chopped

Combine first 9 ingredients (through garlic) in a medium bowl, stirring well to combine. Rub mixture into brisket.

Arrange tomatoes, onion, bell pepper, and jalapeño in the bottom of a 6-quart slow cooker. Place the brisket on top of vegetables, and drizzle any remaining spice mixture over brisket and vegetables. Cover and cook on LOW for 8 hours.

Remove the brisket from the slow cooker, and shred meat with 2 forks. Return brisket to cooker and toss with the vegetables.