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## Chipotle's Barbacoa Copycat Recipe

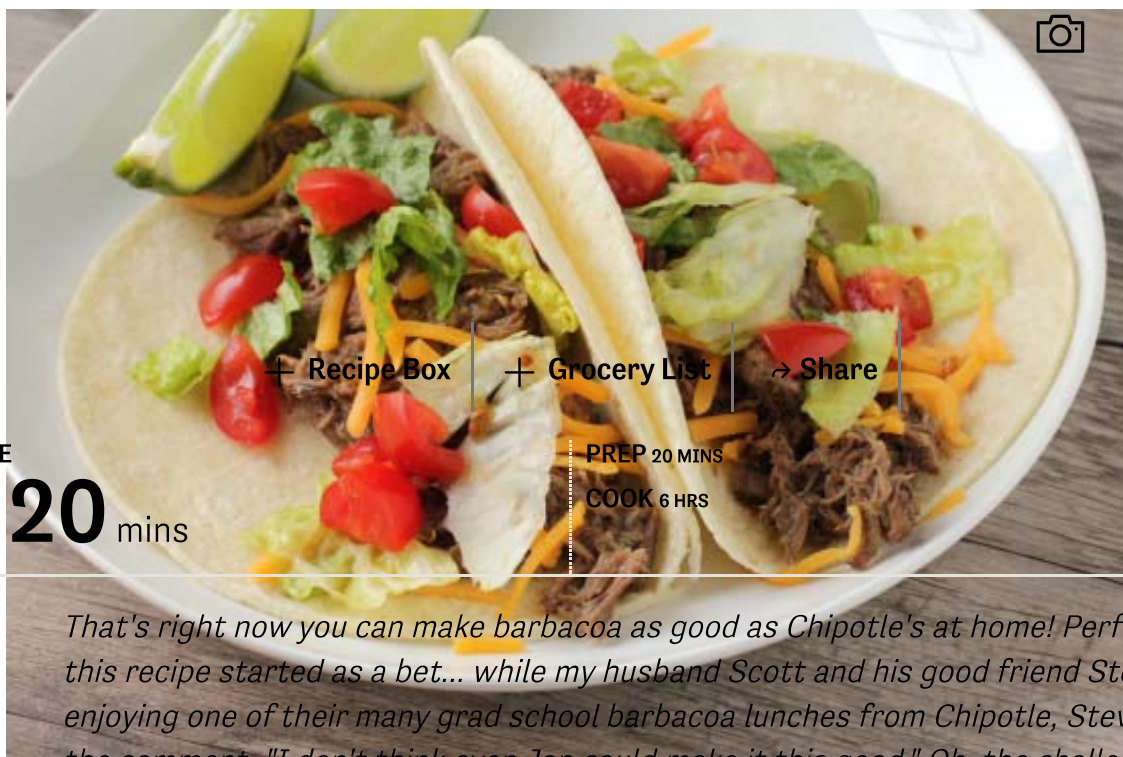


By Golden Nugget Gourmet (<http://www.food.com/user/2146239>)

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*That's right now you can make barbacoa as good as Chipotle's at home! Perfecting this recipe started as a bet... while my husband Scott and his good friend Steve were enjoying one of their many grad school barbacoa lunches from Chipotle, Steve made the comment, "I don't think even Jan could make it this good." Oh, the challenge was on! I searched the web and found several recipes claiming to be the real deal but I decided to base mine off a copycat recipe I found on Todd Wilbur's Top Secret Recipes. So how did it come out? Let's just say Steve ate his words and several of these burritos :) Heads up, you'll need a crockpot for this one.*

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Nutrition

SERVINGS 8

UNITS US

$\frac{1}{3}$  cup apple cider vinegar (<http://www.food.com/about/cider-vinegar-525>)

4 teaspoons minced garlic cloves  
(<http://www.food.com/about/garlic-165>)

4 teaspoons cumin (<http://www.food.com/about/cumin-20>)

2 teaspoons oregano (<http://www.food.com/about/oregano-334>)

1 teaspoon ground black pepper  
(<http://www.food.com/about/pepper-337>)

1 teaspoon salt (<http://www.food.com/about/salt-359>)

$\frac{1}{2}$  teaspoon ground cloves (<http://www.food.com/about/clove-325>)

2 tablespoons vegetable oil

$\frac{3}{4}$  cup chicken broth (<http://www.food.com/about/broth-154>)

3 bay leaves (<http://www.food.com/about/bay-leaf-163>)

3 tablespoons lime juice (<http://www.food.com/about/lime-260>)

3 -4 chipotle chiles in adobo (<http://www.food.com/about/chipotle-pepper-450>)

4 -5 lbs chuck roast

## DIRECTIONS

To make the adobo sauce combine vinegar, limejuice, chipotles, garlic, cumin, oregano, black pepper, salt and cloves in a blender or processor on high speed until smooth.

Remove most of the fat from the roast and then cut into large chunks (approximately 6).

Pour oil into a frying pan and sear all sides of roast on medium-high heat until browned.

Place meat into Crockpot and pour adobo sauce over meat.

Pour in the chicken broth and add bay leaves.

Cook on high heat 6 hours or on low all day.

While still in the Crockpot, shred the meat with two forks and turn the heat to warm. Serve with hard or soft tortilla shells when ready.


Typical sides include tortillas, rice, black or pinto beans, cheese, pico de gallo, guacamole, and sour cream.

Don't forget to make my 5 Minute Guacamole to go with it.

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If you like the Chipotle Restaurant Barbacoa, this recipe is fantastic! I never rated anything on the internet until now because this recipe is just so good. My daughter and I both abosolutely

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**algato** (http://www.food.com/user/2681623)

February 07, 2013

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TOTAL TIME

**7** hrs **15** mins

PREP 15 MINS

COOK 7 HRS



*I found this on Pinterest and am posting it to try.*

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## INGREDIENTS

Nutrition

SERVINGS 16

UNITS US

**3** lbs beef (<http://www.food.com/about/beef-199>), eye of round or 3 lbs boneless bottom round roast (<http://www.food.com/about/beef-round-cuts-818>), all fat trimmed

**5** garlic cloves (<http://www.food.com/about/garlic-165>)

**1/2** medium onion (<http://www.food.com/about/onion-148>)

**1/2** lime (<http://www.food.com/about/lime-260>), juice

- 2 -4** chipotle chiles in adobo (<http://www.food.com/about/chipotle-pepper-450>) (to taste)
- 
- 1** tablespoon cumin (<http://www.food.com/about/cumin-20>)
- 
- 1** tablespoon oregano (<http://www.food.com/about/oregano-334>), dried
- 
- 1/2** teaspoon clove (<http://www.food.com/about/clove-325>)
- 
- salt and pepper
- 
- 3** bay leaves (<http://www.food.com/about/bay-leaf-163>)
- 
- 1** teaspoon oil
- 
- 1** cup water (<http://www.food.com/about/water-459>)
- 

## DIRECTIONS

Place garlic, onion, lime juice, cumin, oregano, chipotles, cloves in a blender.

Trim all fat off meat, cut into 4 inch chunks. Season with salt and pepper and brown on high heat in 1 tsp oil.

Add liquefied spices, water, bay leaves and place on low for 6-8 hours.

Once cooked and the meat is tender, remove the meat and place in a dish. Shred it with two forks, and reserve the liquid for later (discard the bay leaf).

Return the shredded meat to the pot, adjust salt and cumin (you may need to add more) to taste and add some of the reserved liquid back. Continue to cook on low for 30 minutes to let the flavors penetrate.

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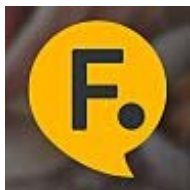
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