

Slow Cooker Corned Beef Tacos

(Laura)



Ingredients:

- 18 flour or corn tortillas, warmed
- 3 pounds corned beef
- 2 (11.2 ounce) bottles Guinness Beer
- 3 avocados, thinly sliced
- 1 small head red cabbage, shredded
- 3 cups shredded Irish cheddar cheese
- Guinness Cream Sauce (recipe below)
- Lime wedges, for garnish, if desired
- Chopped cilantro or parsley, for garnish, if desired
- For the Sauce (1 cup Guinness beer, 1/2 cup sour cream, 1 to 2 tsp honey, Kosher salt, Freshly ground pepper)

Directions:

- Spray your slow cooker with nonstick cooking spray. Add corned beef and Guinness beer. Cook on low for 8 to 10 hours, until meat is very tender. Remove corned beef from slow cooker and remove visible fat. Slice or shred meat. Top tortillas with corned beef, avocado, red cabbage, shredded cheddar, and Guinness cream sauce. Garnish with chopped cilantro/parsley and a squeeze of lime.
- For the Sauce: Heat Guinness over medium heat in a small saucepan and let simmer until reduced to 1/4 - 1/3 cup. Cool completely. Combine reduced Guinness, sour cream, 1 teaspoon honey, and season with Kosher salt and pepper. Taste and add another teaspoon of honey if desired.