

# CopyCat Chipotle Mexican Grill Barbacoa Beef Burrito

## Ingredients

$\frac{1}{3}$  cup apple cider vinegar  
4 tsp garlic cloves, minced  
4 tsp cumin  
2 tsp oregano  
1 tsp black pepper, ground  
1 tsp salt  
 $\frac{1}{2}$  tsp cloves, ground  
1 tbsp vegetable oil  
 $\frac{3}{4}$  cup chicken broth  
3 bay leaves  
3 tbsp lime juice  
3 chipotle chili  
5 lbs chuck roast

## Directions

Preheat oven to 325 degrees F.

In a food processor, combine vinegar, lime juice, chipotle, garlic, cumin, oregano, black pepper, salt, ground cloves, and process until small homogeneous chunks form.

Trim your beef, add vegetable oil to a large dutch oven and heat on high.

Sear the beef on all sides until deeply browned

Pour over the beef and spread on it evenly.

Add chicken broth on the sides of the beef so the topping will not fall off.

Cook using a slow cooker on Low for 7 hours.