

BARBECUE BRISKET TACOS

- 1 Flour tortilla, 12" round, fried into taco shell
- 6 oz Smoked brisket, Chopped
- 2 fl oz Cannonball Barbecue Sauce
- 3 oz French fries, Cooked, seasoned
- 2 oz Pico de gallo
- 1 tbsp Cilantro, leaves</p)

1. Place large fried taco shell on serving plate and fill with hot smoked chopped brisket.

2. Drizzle with Cannonball Barbecue Sauce, top with hot fresh French fries and finish with pico de gallo and fresh cilantro leaves.

ADDITIONAL INFORMATION

Course [Dinner](#), [Entrees](#), [Lunch](#), [Starters](#)

Cuisine [American](#), [BBQ](#), [Mexican](#)