

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](#)