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## Ancho Chile Morita Brisket with Fig Berry Chocolate Sauce

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Yield: Serves 4

Total Time: 4 hours

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### Ingredients:

- 1- 2lbs of brisket
- 8 cups of water
- Yellow Onion
- Fresh Thyme
- 1 Chile Morita
- 2 Pasilla Ancho Chile Pods
- 2 pieces of garlic
- 1-2 Tablespoons of Cumin
- 1-2 Tablespoons of Salt or Pink Himalayan Sea Salt
- 7 Figs
- 1 Cup of Blueberries
- ½ a Bar Ibarra Chocolate
- ½ a Bar of Abuelita Chocolate
- Pomegranate

### Equipment Needed:

- Blender
- Colander
- Cutting Board
- Knife
- 2 Boiling Pans
- Crock Pot
- Measuring Cup
- Measuring Spoon
- Large Glass Bowl/Glass Jar for Storing
- Wooden Spoon

### Prep:

- Remove the tail/stems off of the Pasilla Ancho Chile and Chile Morita and set aside
- Peel the 2 pieces of garlic and set aside
- Cut the yellow onion into quarter pieces and set aside
- Rinse the figs and blue blueberries with cold water
- Cut 1 pomegranate and get the seeds out and set aside

### Directions:

#### *Brisket*

- Get your crockpot and put 4 cups of water into it and place the setting for 4hours
- Get the quarter slices of onion and put into the crockpot
- Get a few fresh sprigs of thyme and put into the crockpot
- Add 1 tablespoon of salt or pink Himalayan sea salt
- Get your brisket and place inside the crockpot



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### *Ancho Chile Morita*

- Place a boiling pot on the stove and turn the gas/electric knob to a low setting and add 2 cups of water, 2 pieces of garlic, pasilla ancho chile and chile morita and boil until the chile has softened
- After the ingredients have boiled, set them aside to cool down
- Once the ingredients have cooled down pour them into a blender, add the 1-2 tablespoons of cumin and 1-2 tablespoons of salt or pink Himalayan sea salt and liquefy (I use a Vitamix blender and start on the low setting then set to high gradually so I could get a nice clean blend, trying to achieve no pulp)
- After the ancho chile morita is liquefied pour into the crockpot with brisket and cover

### *Fig Berry Chocolate Sauce*

- Get the rinsed berries and figs and 1 cup of water and pour them into a blender and liquefy (I use a Vitamix blender and start on the low setting then set to high gradually so I could get a nice clean blend, trying to achieve no pulp)
- Place a boiling pot on the stove and turn the gas/electric knob to a low setting and pour the fig berry sauce from the blender into the pot
- Get ½ bar of Ibarra Chocolate and ½ a bar of Abuelita Chocolate and put into the the boiling pot
- Stir the ingredients and simmer until the chocolate and figs and berries are all combined
- Then pour the sauce into a serving bowl and cool

### *End*

- Check the brisket after four hours and pull a small piece to taste, it should be slightly spicy and cooked completely. You may have to add a little bit more additional salt at the end
- Once the brisket is cooked to your liking then place into a serving plate along with a small side of the fig berry chocolate sauce and garnish with fresh thyme and pomegranate

\*\*\*\*\* Season to suit your taste buds\*\*\*\*\*