

## SALPICON

*(adapted from [Marcela Valladolid](#))*

One 2-pound boneless beef brisket  
1 large white onion, quartered  
Kosher salt  
3/4 cup olive oil  
6 tablespoons white vinegar  
1/4 cup fresh lime juice  
1/4 cup minced red onion  
2 tablespoons dried crumbled Mexican oregano  
Freshly ground black pepper  
1 cup seeded chopped cucumber  
1 cup seeded chopped tomatoes  
1/2 cup capers, drained (or to taste)  
1/4 cup chopped fresh cilantro

Put the brisket in a large pot and fill with enough water to cover the meat by an inch. Add the onion quarters and 1/4 cup salt. Bring to a boil. Reduce the heat to medium and simmer partially covered until the brisket is very tender, 2 and a half hours. Add more water if needed to keep the meat covered. Turn off the heat and let the brisket cool in the cooking liquid to room temperature. Drain the brisket, discard the water and cool completely.

Prepare the vinaigrette by whisking the olive oil and vinegar in a medium bowl until well combined. Add the lime juice, red onion and oregano and whisk again. Season with salt and pepper.

Shred the brisket into a large bowl. Add the cucumbers, tomatoes, capers, and cilantro and toss to combine. Add the vinaigrette and toss to coat. Season with additional salt and pepper if needed.