## Random Taco Cookbook



The original taco image is owned by Tai's Capture

https://taco-1150.herokuapp.com/random/?full\_taco=true

Final project by Devon Reed

First Taco Recipe

## Sriracha Salt

Sriracha Salt  
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I actually received this as a gift, but I found a recipe to make your own.  
  
\_\_Ingredients\_\_  
  
\* 1 cup Salt  
\* 10 tsp. Sriracha  
  
Mix the two ingredients together in a bowl. Spread it out on a baking sheet lined with foil or parchment paper. Put in a 200-degree oven, then turn the oven off and let it sit overnight inside. It will clump, but place in ziplock bag and attack it with a rolling pin. Tada!  
  
The effect on most food is as awesome as you'd expect but it is especially amazing with eggs. Add it to your breakfast tacos.

### Mango Lime Salsa

Mango Lime Salsa  
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This fresh mango salsa is sweet, tangy, and simple. It pairs exceedingly well with Garlic Lime Sauce for delicious fish tacos. The recipe is a simplified version of the [mango salsa](http://www.loveandoliveoil.com/2008/04/fish-tacos-with-mango-salsa.html) on Love and Oil.  
  
In a bowl, combine:  
\* 2 ripe fresh mangoes, chopped   
\* 1/2 cup diced sweet onion  
\* 1-2 tablespoons chopped fresh cilantro  
\* Juice of 1 fresh lime  
\* (optional): 1/2 fresh jalapeno, diced  
  
Stir and serve.

### Lettuce (Traditional; US)

Lettuce (Traditional; US)  
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In a traditional American taco, lettuce serves to add extra crunch and coolness. Favor the bulkier lettuces over leafier fare such as Bibb lettuces or mesclun.  
  
\* Iceberg Lettuce (shredded)  
\* Romaine Lettuce (shredded; maintain the stalks)

### Boiled Ground Beef

Boiled Ground Beef  
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Boiling ground beef is a great way to to preserve flavor and delicious juiciness. This process requires a bit more time, but it's totally worth it.  
  
\_\_Ingredients\_\_  
  
\* 2 pounds lean ground beef  
\* 1 teaspoon salt  
\* 1 teaspoon chili powder  
\* 2 teaspoons cumin  
\* 1 teaspoon garlic powder  
\* 1 onion, minced  
\* enough water to completely cover the meat \_(Beef broth also works well!)\_  
  
  
\_\_Directions\_\_  
  
Place all ingredients in a large pan over high heat. Bring to boil. Turn down to medium/medium low heat and simmer for 1 hour. Use a potato masher to break apart the meat.  
  
Strain away any leftover liquid. If you are making this ahead of time you can place the leftover liquid in the fridge to harden the grease. Spoon off any hardened grease and add a little liquid back to the meat if you are reheating it.  
  
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\_(Credit belongs to my wife, Jamie. See the full recipe [here](http://www.jamies-recipes.com/2012/11/mexican-ground-beef/).)\_

### Hard Corn Shells (Traditional; US)

Hard Corn Shells (Traditional; US)  
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Mistakenly thought by many to be traditionally Mexican, hard shells were actually popularized in the US in the mid-20th century.  
  
While they can certainly be made at home (if you have access to a deep-fryer), the best method of obtaining hard taco shells is to head to the grocery store.

Second Taco Recipe

## Universal Taco Seasoning

Universal Taco Seasoning  
========================  
  
I got tired of buying packets of store-bought taco seasoning, so I experimented with various spices and ratios until I landed on this recipe. I keep a jar of it in the cupboard at all times.  
  
\* 6 tbsp chili powder  
\* 4 tbsp cumin  
\* 4 tbsp corn starch  
\* 3 tbsp onion powder  
\* 1 tbsp salt  
\* 1 tbsp garlic powder  
\* 4 tsp oregano (Mexican oregano, if you've got it)  
\* 2 tsp crushed red pepper  
  
Combine in Mason jar and shake well to combine.  
  
This mix works well for chicken, pork and beef, destined for the grill, oven, slow cooker or stovetop. You could tweak it a bit to target a specific meat, but I like to have a base, universal mix around. Makes it super easy to turn leftover anything into delicious taco filling: Just chop up whatever it is, toss it into a skillet, sprinkle generously with seasoning, then add a bit of water and simmer to impart flavor.

### Pickled Vegetables

Pickled Vegetables  
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\_\_Whisk:\_\_  
  
\* 1/4 cup rice vinegar  
\* 2 teaspoons sugar  
\* 1 teaspoon soy sauce  
\* 1 teaspoon fish sauce  
\* Some red pepper flakes  
  
\_\_Then toss in some sliced vegetables. Suggestions include:\_\_  
  
\* cucumbers  
\* carrots  
\* onions  
\* radishes  
  
Mix, cover and chill in fridge for at least 30 minutes before using.

### Corn Salad

Corn Salad  
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\* 2 Ears of corn  
\* 1 Lime, juiced  
\* Small handful of Cilantro, chopped  
\* A few green onions, chopped  
\* Garlic salt, or Garlic AND salt. I use Trader Joe's Garlic Salt in the grinder usually.   
  
Cut the corn off of the cob, and in a mixing bowl mix together corn, lime juice, chopped cilantro and garlic salt. You can tweak any of this stuff as desired.  
  
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This is my first Github commit. I'm glad it's taco related.

### Baked Tilapia

Baked Tilapia  
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Oven fried fish for when you think you want to pretend you're eating healthier.  
  
\* 1 pound mild fish (I usually use tilapia)  
\* 1 cup masa  
\* 2 tsp salt  
\* 1/2 to 1 tsp cayenne  
\* 2 tsp paprika  
\* 2 tsps chili powder  
\* 2 tsps garlic powder  
\* 1/2 to 1 tsp black pepper (to taste)  
\* olive oil  
  
  
1. Preheat oven to 400 degrees.  
2. Mix dry ingredients in a bowl to make the coating for the fish.  
3. Cut fish into slices or chunks, as your taste desires.   
4. Drizzle olive oil over cut fish, and dip fish into breading.  
5. Bake for 8ish minutes and finish, if you can, under the broiler.

### Hard Corn Shells (Traditional; US)

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Third Taco Recipe

## Mahi Mahi Rub

Mahi Mahi Rub  
==============  
  
A rub for Mahi Mahi, if fish tacos be what you're fancying:  
  
\* 1 Part spicy chili powder  
\* 1 Part salt  
\* 1 Part ground cumin  
\* 1/2 Part chopped cilantro  
\* 1/2 Part cayenne  
\* 1/2 Part pepper  
\* 1/2 Part oregano  
\* 1/2 Part onion powder  
\* 1/2 Part garlic powder  
  
You choose your measurements and enjoy!

### Baja White Sauce

Baja White Sauce  
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This is a traditional white sauce for [Baja fish tacos](../full\_tacos/baja\_fish\_tacos.md).  
  
\* 1/4 cup mayo  
\* 2 tbsp sour cream  
\* 1 tbsp lime juice  
\* 1/4 tsp celery salt (or garlic salt, etc)  
  
Mix, and refrigerate for an hour if possible.

### Green Chile Cabbage Salad

### Green Chile Cabbage Salad with Seared Corn  
This isn't a tradition, or even particularly traditional -- except in my apartment in Oakland, where I make this for myself ever time I make pork tacos.  
  
#### Ingredients  
\* 1 green cabbage  
\* 4 limes  
\* 2 ears corn, or roughly two cups of corn kernels (adjust to desired corn-y-ness)  
\* Dried, Powdered New Mexico Green Chile, to taste  
\* Salt, to taste  
\* Olive oil  
\* Optional: some crumbled cotija or queso Oaxaqueno  
  
#### Directions  
1. If using ears of corn, strip the kernels from them with a sharp knife.  
2. Heat a few tablespoons of oil over high heat. I like to use a Dutch Oven for this, but the main cookware properties you want are heavy-bottomed and wide.  
3. Toss the corn kernels in to the oil, spread them evenly, salt very lightly and let them ride. I \_highly\_ recommend a splatter guard for this step, but \*\*not\*\* a lid. You want the corn to dry out just a little and get a good sear. It's done when it's starting to get dark, a little chewy, and probably is sticking to the pan.  
4. While the corn is going, core and chop the cabbage in to wide strips.  
5. How's the corn doing?  
6. Juice the limes.  
7. How's the corn doing? If it's not done yet, grab a beer and hang out 'til it is.  
8. The corn is done? Great. Toss it on top of the cabbage. Add a little salt, then a good hit of olive oil, then half-or-so of the lime juice. Toss in a good tablespoon or two of the green chile powder. Start stirring.  
9. You want everything coated nicely, but I don't like the salad too oily, so go easy on that. I add lime until the sour balances the sweet of the corn. I add green chile slowly -- it takes a second to rehydrate and get hot. I might add as much as a half cup of the stuff to a salad for myself or spicy food fans like me; I go easier on the spice-unenthused.  
10. Serve it! If you're in to tossing a little cheese on there, do it -- but I usually just eat it straight. Sometimes this goes on fish or chicken tacos; sometimes it's a side to richer pork tacos. It's always awesome.  
  
\*\*Note on ingredients\*\*: green chile is the gastronomical life blood of New Mexican cuisine, but it's little known in the other 49 states. I like a brand called [\_Los Chileros de Nuevo Mexico\_](http://www.loschileros.com/), which I can find sometimes in tiendas and other times at Whole Foods (go figure). The trick here is this: just don't accept substitutes. It's not the same. I've also had to accept that fresh chile is just not what this salad needs, so don't do that either (it doesn't distribute well enough across the cabbage). Do have this with cold, crisp beer.

### @deezthugs' Smokey Turkey Tacos

@deezthugs' Smokey Turkey Tacos  
===============================  
  
These tacos have and will blow minds.  
  
(Note: I cannot separate the base\_layer here from the seasoning, it is all integral)  
  
\* 2 Packages ground Turkey or Chicken (1.5 to 2 lbs) - not the lean stuff for Chrissake!  
\* Several slices of cooked bacon, diced  
\* 2 Tbs Coconut oil  
\* 2 Tbs Bacon Grease. That's right, Bacon Grease. (What you don't keep it? Might as well just quit now)  
\* 1 Medium sweet onion  
\* (The following dry ingrediants can be increased depending on amount of meat)   
\* 4 Garlic Cloves, smashed  
\* 1 tsp Cumin  
\* 2 tsp Onion powder  
\* 1 tsp Chipotle powder (use as much as required)  
\* 1 tsp (cool smokey) Paprika  
\* 1 tsp Cinnamon  
\* 1 tsp Ground Ginger  
\* 1/2 - 1 tsp Black Pepper  
\* 1 tsp Kosher Salt  
\* 3 Limes, juiced  
\* [optional] 1/2 can low-salt Chicken broth  
  
Combine all dry seasonings in bag, shake up and combine well with raw turkey meat. return to fridge for an hour or more.   
  
Melt the Bacon Grease over medium heat, add Coconut oil and diced onion, cook down till onions are, well, you know, awesome. Add the smashed garlic. Add the bacon. Add the turkey meat and break it down into medium/small bits with a spatula or butter knife. After cooking for a few minutes and the meat has begun to brown, drizzle 2 of limes' juice onto the meat.  
  
Cook well, adding optional chicken broth to shape the consistency as needed. (Generally not needed unless you accidentally buy low-fat meat. Shame on you.)  
  
Finally, transfer amount for a meal to a frying pan, frying for a few minutes to create some crispy bits (This is the key step:)), adding lime juice as it cooks. Spoon onto favorite tortillas add condiments and devour.

### Fresh Corn Tortillas

Fresh Corn Tortillas  
===================  
  
This is the only way to go. So worth it. Makes roughly 15 tortillas.  
  
\* 1 3/4 cups masa harina  
\* 1 1/8 cups water  
  
1. In a medium bowl, mix together masa harina and hot water until thoroughly combined. Turn dough onto a clean surface and knead until pliable and smooth. If dough is too sticky, add more masa harina; if it begins to dry out, sprinkle with water. Cover dough tightly with plastic wrap and allow to stand for 30 minutes.  
2. Preheat a cast iron skillet or griddle to medium-high.  
3. Divide dough into 15 equal-size balls. Using a tortilla press, a rolling pin, press each ball of dough flat between two sheets of wax paper.  
4. Place tortilla in preheated pan and allow to cook for approximately 30 seconds, or until browned and slightly puffy. Turn tortilla over to brown on second side for approximately 30 seconds more, then transfer to a plate. Repeat process with each ball of dough. Keep tortillas covered with a towel to stay warm and moist (or a low temp oven) until ready to serve.