Random Taco Cookbook



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

• Code by Andrea Pratt

# Moroccan Lamb with Packaged Seasonings, Drunken Green Beans and Phoning it in Pico de Gallo in Fresh Corn Tortillas

#### Moroccan Lamb

Moroccan Lamb  
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A Differently Spiced Meat Than Your Usual Taco  
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\* 500 g ground lamb  
\* 20 g Ras al Hanout spice. My mix contains:  
 \* Paprika  
 \* Cinnamon  
 \* Allspice  
 \* Clove  
 \* Toasted Mustard  
 \* Cumin  
 \* Caraway  
 \* Black Pepper  
\* 10 g fresh lemon zest or 10 g finely ground Black Lemon Omani (Moroccoan dried preserved lemon)  
  
Mix together and brown.

#### Packaged Seasonings

Packaged Seasonings  
==============  
  
Lest we be accused of snobbery, let's acknowledge that a taco is a taco, and taco night can be well-served by not having to think at all.  
  
Feel free to use the pre-packaged seasoning of your choice. When I'm in an old-school mood, I head straight for...  
  
\* Old El Paso Taco Seasoning

#### Drunken Green Beans

Drunken Green Beans  
===================  
  
Green beans are fine. Green beans cooked in beer are better. Maybe even the best.  
  
\* 1 Surly fist full of green beans  
\* half a beer  
\* quarter cup vegetable broth  
\* 2 cloves garlic  
\* 1 Tbsp olive oil  
\* some salt, whatever  
  
First peel and dice the garlic and sauté it in the olive oil. Before it gets all burned and ruined, add the beer and vegetable broth.   
   
As the liquid comes to a boil, cut the green beans up. Add the green beans and a pinch of salt and let them simmer for about five minutes. If you like your beans on the softer side you can let it go a little longer. But the trick is to pull them right after the color starts to turn and you've just made a delicious addition to any taco.

#### Phoning it in Pico de Gallo

Phoning it in Pico de Gallo  
===========================  
  
\_Super Quick & Easy Pico\_  
  
  
\* 1 pint grape tomatoes, quartered (make your kids do this part)  
\* 3 tablespoons finely chopped white onion  
\* Coarse salt  
\* Squeeze of lime  
\* As many finely chopped red (or green) jalapeños as you want (optional)  
  
Combine the tomatoes, cilantro and onion together in a bowl. Season to taste with salt and lime.  
  
Reserve some of this mixture for kids, and then add as much jalapeño as you like to the remaining mixture for the non wimps.

#### Fresh Corn Tortillas

Fresh Corn Tortillas  
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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.

# Baja Beer Battered Fish with Zaatar, Veggies for Fish Tacos and Guacamole in Hard Corn Shells (Traditional; US)

#### Baja Beer Battered Fish

Baja Beer Battered Fish  
========================  
  
This is the beer battered fish for [Baja fish tacos](../full\_tacos/baja\_fish\_tacos.md).  
  
Batter  
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\* 1/2 c flour  
\* 1/4 c baking powder  
\* 1 egg  
\* 1/2 c beer (Tecate!)  
\* 1 tsp salt  
\* 1 tsp chili powder (paprika, salt, garlic salt)  
\* 2 tsp parsley  
  
Beat the eggs and fold all batter ingredients until smooth.  
Add flour to make it thicker or add beer to make it thinner.  
If you have time let the batter chill for a couple hours.  
  
Fish  
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\* 1 lb. cod fillet, grouper, or similar white fish, the fresher the better  
  
\* Cut fish into small chunks.  
\* Fill a pan with oil and heat until approx. 375 F.  
\* Fill a bowl with about a cup of flour and keep it next to the batter bowl.  
\* Dip a fish piece into flour then into the batter.  
\* Fry for 4-5 minutes, turning halfway through. Drain on a paper towel.

#### Zaatar

Zaatar  
======  
  
\_A.k.a. za‘tar, za’atar, zattr, etc.\_  
  
Zaatar is a thyme-based Middle Eastern seasoning that adapts well to tacos. It has a pleasantly dry, faintly sour/bitter flavor. It goes well on savory bases like squash and lamb, and combines with other sour seasonings like lemon juice and radish.  
  
There are many kinds of zaatar, some quite different; this recipe is representative, not definitive.  
  
\* 4 units thyme  
\* 2 units oregano  
\* 2 units sesame seeds  
\* 0–1 unit salt  
\* 1 unit sumac (to be found at a Lebanese or Syrian market, or at a yuppie grocery; in a pinch, lemon zest can substitute)  
\* Other herbs to taste: fennel pollen, marjoram, cumin, etc.  
\* Optional: trace olive oil or lemon juice as a binder (but not if you plan to store it)  
  
Toast the sesame seeds. Grind all ingredients together using any method, stopping when the mixture is not too fine to pick up by pinching.  
  
May be added to meat during cooking, or sprinkled over a finshied taco.  
  
The latest theories have not ruled out the possibility of a zaatar mole.

#### Veggies for Fish Tacos

Veggies for Fish Tacos  
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Fish tacos are a special breed, requiring different vegetable options.  
  
\_\_Assemble your veg from the following options:\_\_  
  
\* Cabbage, purple, shredded  
\* Cabbage, other shades, shredded  
\* Radishes, sliced into thin slices  
\* Red peppers, diced  
\* Cherry tomatoes, sliced (if you're a heathen)  
\* Cilantro, if it doesn't taste like soap to you  
  
And one requirement:  
\* Limes, sliced for juicing over tacos.  
  
Place out your selections and assemble into your taco. Then squeeze a lime over the top.

#### Guacamole

Guacamole  
=========  
  
This is pretty canonical stuff right here.  
  
\* 1-2 ripe Hass avocados  
\* half a lime  
\* a clove or two of chopped garlic  
\* some chopped white or yellow onion  
\* salt  
\* pepper  
\* dry cayenne or red chile pepper powder  
\* a jalapeño, if that's your thing  
\* a small chopped tomato  
\* a handful of chopped cilantro  
  
Look, here's how this works: First, you squeeze the lime juice into your nice little ceramic bowl. Then you add the garlic, onion, spices, peppers if you're heating it up, and then \*\*walk away\*\*.  
  
Seriously, walk away for a minute. Crack open a nice Negra Modelo and use a wedge of the other half of the lime in it. Back in your bowl, let the strong stuff marinate in that lime juice for a few minutes. It's cooking.  
  
OK, now that you're back, mix in the rest of the non-avocado ingredients. If you have a pestle, now's it's time to shine. If not, use a small wooden spoon, or failing all else, a fork, you miserable lout.   
  
Mash up everything but the avocado. Get it pasty if you can. Squish it all up.  
  
Now you can add your avocado or two, dude. I usually go with about 1.5 avos to condiment tacos or taco-like structures for four humans of varying sizes.  
  
Just in case no one ever taught you how to deal with an avocado correctly, here's a quick lesson:  
\* Cut it in half, longways.  
\* Smack the pit with the sharp edge of your knife and give it a sensible 90-degree twist.  
\* Voila, the avocado pit is on your knife.  
\* Dispose of it, unless you're not going to finish all that guac now, in which case, hang onto it and put it in the bowl with the guac before you put it in the fridge.  
\* Now that your knife is free, use it to carve long slices into the flesh of your avocado, one half at a time. Cross-hatch that sucker a bit. Don't cut through the flesh.  
\* Finally, get your avocado half above your nice bowl full of deliciousness, and use the skin to gently push your nice slices into the spicy soup below. Turn it inside-out, if you must, but know that you can minimize the amount of avocado that gets all over your hands if you do this just right.  
  
To finish up your guacamole, mash your avocado up a bit and gently mix it into the magical citric-spice-tomato concoction. We're done here.  
  
\_Thanks to [The Awl](http://www.theawl.com/2010/02/half-baked-guacamole-by-the-ceviche-method) for limited inspiration regarding the limey and drinky parts.\_

#### 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.

# Delengua (Beef Tongue) with Zaatar, Drunken Green Beans and Cashew Cheeze in Hard Corn Shells (Traditional; US)

#### Delengua (Beef Tongue)

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======================  
  
Entertaining? Wanna go exotic? Got a little bit of time? Makes in the neighborhood of 20 tacos.  
  
\_\_Ingredients\_\_  
  
\* 1 1/2 pounds of cow tongue  
\* 1/2 onion  
\* 2 bay leaves  
\* 1 quart chicken stock  
\* 6 cilantro stems  
\* 1 small carrot, peeled and roughly chopped  
\* 2 cloves garlic  
\* 2 tablespoons Canola Oil  
  
\_\_Directions\_\_  
  
1. Combine tongue, onion, bay leaves, carrot, and garlic in a saucepan.   
2. Add stock until mostly covered.   
3. Bring to a boil over high heat, reduce to a simmer, cover with lid, and cook four to six hours until completely tender (depends on the size of the tongue).  
4. Add water as necessary to keep the tongue mostly submerged.  
5. Move tongue to a cutting board.   
6. Strain stock and chuck the solids, keeping the liquid for later.   
7. Peel the outer membrane off the tongue and discard. Chop tongue into 1/2-inch pieces.   
  
When ready to serve, heat oil in a large non-stick skillet set over medium-high heat until shimmering. Add tongue and cook, stirring occasionally, until tongue is well browned on all sides, 5 to 8 minutes total.   
  
NOTE: The first seven steps can be done well in advance. Should keep in fridge up to five days.

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#### Cashew Cheeze

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This is a good dairy sub but also just pretty damn delicious.   
  
\* 1 cup raw organic cashews  
\* 4 cups hot water  
\* 1 small lemon, juiced and zested  
\* 1/2 teaspoon salt (you can also play with other spices: garlic, cayenne, cumin etc. Go crazy!)  
\* 2 tablespoons nutritional yeast   
\* 1 roasted jalepeno (for spicy cheeze)  
  
In a large bowl add the raw cashews and hot water. Cover with a kitchen towel and allow to soak for 2-4 hours. Drain the cashews and rinse well.  
Add the soaked cashews, salt, nutritional yeast, jalepeno and the lemon juice in a blender or food processor. Blend on high and stir frequently scraping down the sides of the bowl. Keep processing the mixture until it is very smooth, and there are no lumps.  
Fold in the lemon zest (optional) and add to a serving bowl. You can also add a bit more water to get more of a creamy texture and store in a squeeze bottle (That's my preference anyway).

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