Random Taco Cookbook



# Credits

• Taco image: Photo by Chad Montano on Unsplash

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

• Code by Andrea Pratt

# Baja Beer Battered Fish with Sriracha Salt, Traditional Taco Mixins and Cashew Cheeze in Hard Corn Shells (Traditional; US)

#### Baja Beer Battered Fish

Baja Beer Battered Fish  
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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.

#### 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.

#### Traditional Taco Mixins

Traditional Taco Mixins  
(makes about 20 servings)  
  
- 1 (16 ounce) container sour cream  
- 1/4 head iceberg lettuce (rinsed, dried, shredded)  
- 1 cup shredded cheddar cheese  
- 3 diced tomatoes  
- 1 (2.25 ounce) can black olives, drained  
  
Add ingredients to tacos in layers.

#### Cashew Cheeze

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).

#### 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.

# Basic Shredded Chicken with Mahi Mahi Rub, Tomatoes (Traditional; US) and Pickled Vegetables in Fresh Corn Tortillas

#### Basic Shredded Chicken

Basic Shredded Chicken  
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This recipe creates enough shredded chicken for 2 to 3 meals. It's a savory, universal base; once cooked, you can supplement with any number of spices or treatments to make tacos, taquitos, soups, enchiladas ... even Italian or Indian applications if you like.  
  
\_\_In the Crockpot\_\_  
  
\* 4-5 lbs. boneless skinless chicken breast  
\* 1 can chicken broth  
\* 1 tsp chili powder  
\* 1/2 tsp cumin  
\* 1/2 tsp garlic powder  
\* 1/2 tsp oregano  
\* kosher salt  
\* black pepper  
  
Salt the chicken breasts (be reasonably generous here), then crack some black pepper over each. In your crockpot, mix garlic powder, chili powder, cumin and oregano into the broth. Place chicken in crockpot, then cook on low for 8 hours.  
  
When the chicken is done, attack each piece with two forks to shred. Do this on a Sunday and you'll have an easy time putting together meals throughout the week.  
  
I often give this a quick simmer with a bit of water and [universal taco seasoning](/seasonings/universal\_taco\_seasoning.md) for taco filling. Or throw it into tortilla soup. Or make some sweet [taquitos](/like\_tacos/baked\_taquitos.md). Or just add some barbecue sauce to a handful of chicken, and toss it onto a soft roll for a quick sandwich. Man \*can\* live on tacos alone, but one doesn't have to.

#### Mahi Mahi Rub

Mahi Mahi Rub  
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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!

#### Tomatoes (Traditional; US)

Tomatoes (Traditional; US)  
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Adding a bit of coolness and moisture, tomatoes are a staple ingredient of the American taco. The better the tomato the more flavor they will impart, but even a sub-sandard grocery store tomato has a place in a traditional taco.  
  
\* Tomatoes (diced)  
\* Cherry Tomatoes (quartered)  
\* Grape Tomatoes (sliced)

#### 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.

#### 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.

# Red Cabbage Filling with Sriracha Salt, Potato Hash and Mango Lime Salsa in Hard Corn Shells (Traditional; US)

#### Red Cabbage Filling

Red Cabbage Filling  
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\* 1/2 head of red cabbage, shredded  
\* 3 chopped green onions  
\* 1/2 bunch of finely chopped cilantro  
\* 2-3 squeezed limes  
  
1. Mix all ingredients in large bowl

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#### Potato Hash

Potato Hash  
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\* 6 or so small yukon gold poatoes   
\* 4 green onion, chopped  
\* 1/2 small can of green chiles  
\* olive oil  
\* coarse salt  
\* 1/4t chili powder  
\* dash cumin  
\* 1/4t garlic powder  
\* Nutrional yeast (optional)  
  
  
Peel and dice potatoes, throw in a pan with a 1/4 or so of water, cover and cook on medium-high until potatoes are soft.  
Once potatoes are soft, lower to medium heat add green onions, chiles, spices and olive oil. Cook until hash-like. BOOM.

#### 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.

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