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

# Delengua (Beef Tongue) with Mahi Mahi Rub, Corn Salad and Phoning it in Pico de Gallo in Hard Corn Shells (Traditional; US)

#### Delengua (Beef Tongue)

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.

#### 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!

#### 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.

#### 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.

#### 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.

# Red Cabbage Filling with Quick and Dirty Spice Mix, Potato Hash and Garlic Lime Sauce 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

#### Quick and Dirty Spice Mix

Quick and Dirty Spice Mix  
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I’m not going to make a lot of big assumptions here. You own a skillet of some sort. You have some jars of jankity-ass spices from who-knows-when. You want to eat some tacos within the next, like, fifteen minutes. I got you covered, bachelor(ette).  
  
\* 2 Tbsp all-purpose flour  
\* 2 1/2 tsp. chili powder  
\* 3/4 tsp. onion powder (or 1 1/2 tsp. minced yellow onion)  
\* 1 1/4 tsp. salt  
\* 1 tsp. paprika  
\* 3/4 tsp beef bouillon powder  
\* 1/4 tsp. granulated sugar  
\* 1/4 tsp. cayenne pepper  
\* 1/4 tsp. garlic powder  
\* 1 tsp. cumin  
  
Put all this in something with a lid, add 3/4 cup of water, and shake it. Brown a pound of ground beef, then pour the whole situation in there. Stir. Cook it down until it looks like you only put in half a cup of water. You have tacos now.  
  
Vegetarians  
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I’ve made this with that soy protein “ground beef” and it does not \_surprisingly\_ taste like someone put spices on a stack of cheap bar coasters and ran it all through a blender. (Vegetable) oil the skillet when you’re dealing with that stuff, unless you’re looking for excuses to buy a new one.  
  
If you leave out the bouillon for the sake of doing things vegan-style you’ll probably want to nudge up the salt a little.

#### 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.

#### Garlic Lime Sauce

Garlic Lime Sauce  
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This sauce packs a creamy, sour, garlicky punch and can cut the heat on a spicy salsa. It pairs well with Mango Lime Salsa for excellent fish tacos. This is a simplified version of the [lime sauce recipe](http://www.loveandoliveoil.com/2008/04/fish-tacos-with-mango-salsa.html) on Love and Oil.  
  
Combine in a bowl:  
\* 1-2 tablespoons mayonnaise  
\* 1/2 cup plain yogurt  
\* 2 tablespoons fresh lime juice  
\* 1-2 cloves minced garlic  
\* salt to taste  
\* (optional): chopped fresh cilantro garnish  
  
Whisk ingredients together in bowl.   
  
Serve on the side, or drizzle as a decorative layer onto prepared tacos. Optionally sprinkle with chopped cilantro as garnish.

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# North Carolina Battered Catfish with Sriracha Salt, Traditional Taco Mixins and Phoning it in Pico de Gallo in Hard Corn Shells (Traditional; US)

#### North Carolina Battered Catfish

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===============================  
  
Do it right and [stick your arm down a catfish hole in the muddy waters of a north carolina pond](http://www.youtube.com/watch?v=zc\_huHb4PMc), take that sucker home at serve it up to your friends and family on some corn tortilas  
  
\* 1 cup all-purpose flour  
\* 1 cup cornmeal  
\* 1 tablespoon baking powder  
\* 1 tablespoon kosher salt  
\* 1/2 teaspoon cayenne pepper  
\* 1 (12-ounce) bottle amber beer  
\* 4 (6-ounce) catfish fillets  
\* 1 tablespoon salt  
\* 1 tablespoon cracked black pepper  
\* 2 tablespoons granulated garlic  
\* 1 lemon, juiced  
  
Preheat a deep-fryer to 350 degrees Fahrenheit.  
  
In a large bowl, add the flour, cornmeal, baking powder, salt and cayenne and whisk to combine. Whisk in the beer, being sure to remove any lumps.  
  
Cut the catfish fillets in half lengthwise to make 2 strips. If desired, cut into bite-sized pieces. In a small bowl add the salt, pepper and granulated garlic. Season the fillets with the salt mixture.  
  
Dip each strip in the beer batter and add to the fryer, a few at a time, moving them around so they don't stick. Fry until brown and crispy, about 3 to 4 minutes. Remove from the fryer to a serving platter. Repeat with the remaining fillets and season the fish with lemon juice. Cut them up into taco size portions and show your friends how amazing your catch tastes.

#### 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.

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