Random Taco Cookbook



# Credits

• Taco image from: https://api.unsplash.com

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

• Code by Andrea Pratt

# Baked Tilapia with Universal Taco Seasoning, Lettuce (Traditional; US) and Phoning it in Pico de Gallo in Fresh Corn Tortillas

#### 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.

#### Universal Taco Seasoning

Universal Taco Seasoning  
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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.

#### 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)

#### Phoning it in Pico de Gallo

Phoning it in Pico de Gallo  
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\_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  
===================  
  
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 Packaged Seasonings, Tomatoes (Traditional; US) and Salsa Sauce in Fresh Corn Tortillas

#### 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.

#### Packaged Seasonings

Packaged Seasonings  
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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

#### 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)

#### Salsa Sauce

Salsa Sauce  
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From What's Cookin' Cookbook: A Recipe Collection from the Schlaback Family  
  
\* 14 c. tomatoes, chopped  
\* 2 1/2 c. onions  
\* 4 tsp. fresh garlic  
\* 2 (4 oz.) canned green chilies  
\* 1 tsp. garlic powder  
\* 1 tsp. salt  
\* 2 tsp. paprika  
\* 1/2 tsp. ground cumin  
\* 1/4 tsp. oregano  
\* 1 tsp. chili powder  
\* 1/2 c. vinegar  
\* 1 Tbsp. brown sugar  
  
Mix and bring to a boil. Cook down 1 1/2 hours. Cold pack for 20 minutes.

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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 Universal Taco Seasoning, Sweet Potato and Apple Hash and Sour Cream in Fresh Corn Tortillas

#### 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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#### Sweet Potato and Apple Hash

Sweet Potato and Apple Hash  
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Sweet potatoes are my go-to taco punch-up. I was going my normal route of making small (1/4" or so) cubes of sweet potatoes when I thought: Hey, it's fall, I'm going to add an apple in there. Fuck yes.  
  
\* 2 Small sweet potatoes (you'd be amazed how little sweet potato you need for tacos)  
\* 1 Small apple  
\* One can diced green chilis  
\* A couple pinches of chili powder  
\* A queeze of honey  
\* Pat o' butter  
  
Mix this all into a pan, with about 1/4 cup of water, and boil it all up until the water goes away, toss in the butter, and continue to pan-fry until things get a little browned.

#### Sour Cream

Sour Cream  
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Cool and tart, sour cream is an almost-essential part of the traditional American taco, and many others as well.

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