

Recipe Number 1

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.  
  
  
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.  
  
  
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.   
  
  
  
  
  
Simple Salsa Verde  
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I got this base recipe from a vegan friend. If you can't find one of these peppers, swap in another one!  
  
\* 6 Average-sized tomatillos  
\* 1 Poblano pepper  
\* 1 Serrano pepper  
\* 1 Jalapeno pepper  
\* 1 Sweet red pepper  
\* Juice of 1 or 2 fresh-squeezed limes (to taste)  
\* Pinch or two kosher salt (to taste)  
  
You're in charge of the heat here. For a milder salsa, remove all the ribs and seeds inside the peppers. For medium, leave in a few ribs, and for hot, go nuts. Rough chop the peppers and tomatillos, then throw into a blender or food processor with salt and lime juice. Pulse to desired consistency.  
  
As with most salsas, this will taste better if you let it sit in the fridge for a few hours before eating. It's great on chips or drizzled over steak or pork tacos.  
  
  
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.

Recipe Number 2

Asian Style Tofu or Pork Marinade  
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For marinade mix:  
  
\* quarter cup lime juice  
\* quarter cup soy sauce  
\* quarter cup toasted sesame oil  
\* two cloves of garlic, chopped  
\* 3 teaspoons cumin  
\* 1 teaspoon paprika  
\* Some chopped cilantro  
  
Mix with sliced tofu or pork, marinate for 30 minutes and quickly sauté.  
  
  
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.  
  
  
Cheese (Traditional; US)  
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A major flavor component of a traditional American taco, select a cheese that's firm and sharp.  
  
\* Cheddar (shredded)  
\* Jack/Pepper Jack (shredded)  
  
  
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.  
  
  
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Recipe Number 3

Insane Garlic Ground Turkey  
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While not particularly fancy, the insane garlic ground turkey is a crowd pleaser.  
  
Ground Turkey  
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\* 2 pounds of ground turkey (preferably thigh meat)  
\* Four yellow onions  
\* Store-bought Taco Seasoning  
\* More garlic than you can imagine (4-5 cloves)  
\* Olive Oil  
  
1. Chop several onions into slices.  
2. In a large pan heat olive oil in a saucepan over high heat  
3. Cook onions on high heat until they are almost caramelized. (10 minutes)  
4. Reduce heat to medium.  
5. Add ground turkey making sure to stir meat to ensure adequate turkey / onion mixture.  
6. Cover and let turkey cook for 8 minutes.  
7. Mix taco seasoning using one cup of water for each packet of seasoning  
8. Add several cloves or garlic to pan. When in doubt with garlic always err on the side of too much.  
9. Cook uncovered until taco seasoning is reduced.  
10. Warn guests of impending garlic.  
  
Total cooking time: 30-40 minutes  
  
  
  
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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.  
  
  
  
Black Olives  
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Canned black olives add a sweet and cool meatiness to a traditional American taco.  
  
  
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