Recipe Number 1

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.  
  
  
  
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.  
  
  
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.  
  
  
  
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.

Recipe Number 2

Overly Seasoned Ground Beef  
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I enjoy tripling (or more) the generic store bought taco seasoning when rendering my ground beef.  
  
I've found that while with most cooking, you can in fact over season pretty easily, that's not the case with taco ground beef.  
  
I will aggressively season the beef, even adding additional cumin and garlic.  
  
This basically seasons the entire taco, so you can spend less time prepping all of the toppings.  
  
  
Quick and Dirty Spice Mix  
=========================  
  
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.  
  
  
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)  
  
  
Guacamole (Simple)  
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If you're not in the mood to be fussy, this could be considered a minimum-viable guacamole recipe.  
  
\* 2 ripe avocados  
\* 2-4 limes, depending on juiciness, delivering 2-4T of lime juice  
\* 1 diced tomato (seeded if it's a big one)  
\* salt (to taste)  
\* hot sauce (to taste; Frank's Red Hot is a standard, but go with what you like)  
  
1. Scoop the avocado meat into a bowl and mash them with a fork. Leave it a bit lumpy as we will do more stirring in a bit and we don't want to over-work them.  
2. Add the chopped tomato.  
3. Add the lime juice; hold some back for later adjustment).  
4. Add ½t salt.  
5. Add 2T hot sauce.  
6. Stir with the fork again.  
7. Taste.  
8. Adjust salt/lime/hot sauce as desired.  
  
This recipe will support one average-size bag of chips, so adjust quantities based on expectations.  
  
  
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 3

Taco de rajas poblanas  
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\* Bunch of poblano peppers  
\* Onion  
\* Tad of oil  
\* Mexican crema or sour cream  
\* \*optionally\*, fresh corn  
\* \*optionally\*, queso Oaxaca or panela or fresco  
  
Start with 1 or more produce-section bags of Poblano peppers,  
it's handy if the bags are not totally full for a subsequent step.  
  
Place the Poblano peppers over an open flame, typically directly  
over a natural gas burner on a stove. Their skin will bubble and blister,  
rotate and rearrange them with tongs until the burns, bubbles, and  
blisters are evenly distributed around the chiles and you feel a tingle  
in your upper sinuses. Put the singed peppers back in the produce bags,  
then close the bags tightly to 'sweat' the chiles inside.  
  
While the chiles are sweating, sautee some onion slices in a pan.  
Optionally, add some pre-cooked whole kernels of corn when the onion is  
almost done.  
  
Take the chiles out of the bag. Their skin will be wilted and will come off  
in your fingers. Peel the outer layer of the chiles off and discard. Once  
the outer skin is removed, de-vein the rest and remove the seeds. Then  
cut the flesh into thinninsh strips.  
  
Add the chile strips (the 'rajas') back into the pan with the onion. Get it  
all hot and finish cooking any bits of chile that remain raw after the  
skin removal process. When it looks close to done, lower the cooking heat  
to a minimum and add the cream and cheese(s) and warm them for about 5 minutes.  
  
  
  
  
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Veggies for Fish Tacos  
======================  
  
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.  
  
  
Baja White Sauce  
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This is a traditional white sauce for [Baja fish tacos](../full\_tacos/baja\_fish\_tacos.md).  
  
\* 1/4 cup mayo  
\* 2 tbsp sour cream  
\* 1 tbsp lime juice  
\* 1/4 tsp celery salt (or garlic salt, etc)  
  
Mix, and refrigerate for an hour if possible.  
  
  
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