Random Taco Cookbook



# Credits

• Taco image: Photo by Ryan Concepcion on Unsplash

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

• Code by: Abdurashid Sharmarke

# 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.

# Simple Salsa Verde

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.

# Drunken Green Beans

Drunken Green Beans  
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Green beans are fine. Green beans cooked in beer are better. Maybe even the best.  
  
\* 1 Surly fist full of green beans  
\* half a beer  
\* quarter cup vegetable broth  
\* 2 cloves garlic  
\* 1 Tbsp olive oil  
\* some salt, whatever  
  
First peel and dice the garlic and sauté it in the olive oil. Before it gets all burned and ruined, add the beer and vegetable broth.   
   
As the liquid comes to a boil, cut the green beans up. Add the green beans and a pinch of salt and let them simmer for about five minutes. If you like your beans on the softer side you can let it go a little longer. But the trick is to pull them right after the color starts to turn and you've just made a delicious addition to any taco.

# @deezthugs' Smokey Turkey Tacos

@deezthugs' Smokey Turkey Tacos  
===============================  
  
These tacos have and will blow minds.  
  
(Note: I cannot separate the base\_layer here from the seasoning, it is all integral)  
  
\* 2 Packages ground Turkey or Chicken (1.5 to 2 lbs) - not the lean stuff for Chrissake!  
\* Several slices of cooked bacon, diced  
\* 2 Tbs Coconut oil  
\* 2 Tbs Bacon Grease. That's right, Bacon Grease. (What you don't keep it? Might as well just quit now)  
\* 1 Medium sweet onion  
\* (The following dry ingrediants can be increased depending on amount of meat)   
\* 4 Garlic Cloves, smashed  
\* 1 tsp Cumin  
\* 2 tsp Onion powder  
\* 1 tsp Chipotle powder (use as much as required)  
\* 1 tsp (cool smokey) Paprika  
\* 1 tsp Cinnamon  
\* 1 tsp Ground Ginger  
\* 1/2 - 1 tsp Black Pepper  
\* 1 tsp Kosher Salt  
\* 3 Limes, juiced  
\* [optional] 1/2 can low-salt Chicken broth  
  
Combine all dry seasonings in bag, shake up and combine well with raw turkey meat. return to fridge for an hour or more.   
  
Melt the Bacon Grease over medium heat, add Coconut oil and diced onion, cook down till onions are, well, you know, awesome. Add the smashed garlic. Add the bacon. Add the turkey meat and break it down into medium/small bits with a spatula or butter knife. After cooking for a few minutes and the meat has begun to brown, drizzle 2 of limes' juice onto the meat.  
  
Cook well, adding optional chicken broth to shape the consistency as needed. (Generally not needed unless you accidentally buy low-fat meat. Shame on you.)  
  
Finally, transfer amount for a meal to a frying pan, frying for a few minutes to create some crispy bits (This is the key step:)), adding lime juice as it cooks. Spoon onto favorite tortillas add condiments and devour.

# 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.

# 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.

# 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).

# 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.

# Boiled Ground Beef

Boiled Ground Beef  
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Boiling ground beef is a great way to to preserve flavor and delicious juiciness. This process requires a bit more time, but it's totally worth it.  
  
\_\_Ingredients\_\_  
  
\* 2 pounds lean ground beef  
\* 1 teaspoon salt  
\* 1 teaspoon chili powder  
\* 2 teaspoons cumin  
\* 1 teaspoon garlic powder  
\* 1 onion, minced  
\* enough water to completely cover the meat \_(Beef broth also works well!)\_  
  
  
\_\_Directions\_\_  
  
Place all ingredients in a large pan over high heat. Bring to boil. Turn down to medium/medium low heat and simmer for 1 hour. Use a potato masher to break apart the meat.  
  
Strain away any leftover liquid. If you are making this ahead of time you can place the leftover liquid in the fridge to harden the grease. Spoon off any hardened grease and add a little liquid back to the meat if you are reheating it.  
  
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\_(Credit belongs to my wife, Jamie. See the full recipe [here](http://www.jamies-recipes.com/2012/11/mexican-ground-beef/).)\_

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# Zaatar

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.

# Guacamole

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.\_

# 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.

# 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

# 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.