Random Taco Cookbook



### Credits

Taco image: Photo by Tai's Captures on Unsplash

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

Code by: Adade Gbadoe

First Taco Recipe

### 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.

### 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.

### 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.

### Zucchini and Corn Filling

Zucchini and Corn Filling  
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Vegan  
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\_\_Ingredients\_\_  
  
\* Diced zucchini  
\* White or yellow corn kernels  
\* Chopped white onion  
\* Chopped tomatoes  
\* Finely chopped garlic  
\* Black beans (you can even use [Garlic Black Beans](/base\_layers/garlic\_black\_beans.md))  
\* Finely chopped oregano or Epazote  
  
\_\_Directions\_\_  
  
1. Toast corn in a skillet over high heat with oil and salt for about 5 minutes. Remove corn.  
2. Cook onion in the skillet until it caramelizes (about 5 minutes). Leave onion in there.  
3. Add garlic, cook another 1 or 2 minutes.  
4. Add diced tomatoes, cook for 8-10 minutes.  
5. Add zucchini, cook until it's tender.  
6. Add corn back in.  
7. Add black beans, Epazote; add salt, pepper, and other seasonings to taste. Cook for 3-4 more minutes.

### 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.

Second Taco Recipe

### 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.

### Cranberry Salsa

Cranberry Salsa  
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Ingredients  
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\* 1 bag cranberries  
\* 1 cup water  
\* 3/4 cup sugar  
\* half a small white onion (chopped)  
\* 1 jalepeño, chopped small (remove seeds & wash for less heat)  
\* 1 bunch cilantro (cut up)  
\* 1 lime  
  
Directions  
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1. In a saucepan, get your water and sugar boiling, then add the cranberries. Boil until the cranberries pop (5-10 minutes), then take off heat, drain, and cool. They'll be slightly jelly-like, but you don't want them to disintegrate entirely, so watch them closely.   
  
2. While the cranberries are cooling, chop your white onion, your jalepeño and cilantro.   
  
3. Once your berries are cool, they'll probably have turned gooey. If there is still a bunch of water, drain it. But it's probably turned to jelly.   
  
4. Combine everything, and give a good squeeze of lime over the whole thing. As you combine, you'll notice that the cranberries just give up their shape entirely. Also: Don't wear your finest clothing when you do this--this shit \_stains\_.  
  
5. Make adjustments based on taste here. Your main variables are:  
 \* Sweet vs tangy. Default right now is tangy. Add more sugar for sweet.  
 \* Battling the overwhelmingness of the cranberries. You've got two things going with the cranberries here: flavor and texture. More onion will add more crunch to the whole thing, and help boost up the salsa-ness. Jalepeño is your heat adjustment--seeds are your friend. But the Cilantro is your big mover here: it helps to round out the sharpness of the cranberry. Lime also helps bring down the cranberry overload.  
   
  
Orange Cranberry Salsa Holographic Varient Cover  
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\* Go with half a cup of OJ and half a cup of water to boil your berries in.  
\* Compliment the lime juice with a fresh squeezed orange and then \*zest\* that motherfucker right into the salsa

### Lettuce (Traditional; US)

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)

### Slow-Cooked Salsa Verde Chicken

Slow-Cooked Salsa Verde Chicken  
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Low-effort, delicious shredded chicken based off [this recipe](http://www.skinnytaste.com/2013/04/easiest-crock-pot-salsa-verde-chicken.html). To minimize prep time, just toss in a jar of storebought salsa verde.  
  
\* 2 lbs skinless chicken breasts  
\* 2 cups salsa verde  
\* 1 tsp minced garlic or 1/4 tsp garlic powder  
\* Pinch of Oregano \_(Note: I ran out of Oregano, but the recipe still tastes great without it.)\_  
\* Pinch of Cumin  
\* Salt, to taste  
  
Add chicken to slow cooker and season with garlic, oregano, cumin and salt. Pour salsa verde over everything, cover and cook for two hours on high.  
  
Once that's ready, shred chicken. Give it another stir to cover everything in sauce, then serve.

### 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.

Third Taco Recipe

### Zaatar

Zaatar  
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\_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.

### Roasted Tomatillo and Mushroom Sauce

Roasted Tomatillo and Mushroom Sauce  
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\* 2 pounds tomatillos  
\* 4 dried chipotle chiles  
\* 2 pounds shiitake mushrooms  
\* 1/4 cup olive oil  
\* 1 cup water  
  
1. Remove husks from tomatillos and rinse them. Place them whole on your oven's broiler rack. Broil and turn them until they're browned on all sides.  
2. Boil the water. Drop in the dried chiles and bring the water down to a simmer. Keep them in until they are soft.   
3. Slice the shiitakes and cook them in a pan with the olive oil until they're tender.  
4. Take the chiles and tomatillos (once they're cooled off) and blend them in a food processor until they make a nice puree.  
5. Put the blended tomatillo-chile mixture in a saucepan and bring it to a boil. Add the cooked mushrooms and bring it back to a boil. Then bring the heat down until the mixture is simmering. Cook for about 10 minutes. Add salt to taste.  
  
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A friend gave me this recipe a while back, but I can't remember who it was. Sorry, friend.

### 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)

### Crock Pot Pulled Pork

Crock Pot Pulled Pork  
=====================  
  
This is the base of my very favorite tacos. Added bonus is by cooking these all day in a slow cooker, your house smells \_amazing\_.  
  
Note: Unless you're cooking for a dozen people, you're going to end up with a lot of leftover pork, but that's about the best problem you can possibly have.  
  
GET GOING EARLY–in a perfect world, you're gonna give this thing at least eight hours on low.  
  
\* 2-3 pound hunk of pork shoulder.  
\* chili powder  
\* mexican oregano (dried)  
\* ground cumin  
\* medium-sized onion (or, a couple shallots)  
\* can of green chilies, diced  
\* pepper & salt  
  
Chop up your onion or shallot into small bits–you don't want big loops of onion, dice it.  
  
Rub your hunk of pork generously with chili powder, oregano, pepper, salt, and a pinch or two of cumin. I tend to try and have a very light crust of this stuff on the outside of the pork.  
  
Toss the hunk of pork, the onions, and the green chilis into the crock pot, set that sucker to LOW, and let it slow cook. I try to get mine in by 9am so I can eat around 6pm. If you're pressed for time, you can do this in about four hours on high, but the deliciousness factor is lowered.  
  
Once the time is up, either shred the thing up in the crock pot or, if you can actually get it out without it falling apart, get it into a bowl and shred from there. That way, you're getting it out of what ends up being a GIGANTIC AMOUNT of juices. But again: oh no, your pork ended up sitting in a big vat of juice–we all weep for you.

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