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

### Packaged Seasonings

Packaged Seasonings  
==============  
  
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

### Salsa de chile de árbol

Salsa de chile de árbol  
=======================  
  
This is a go-to taco sauce in western Mexico and probably elsewhere. You can  
mix and match the techniques in the two variants presented here, and substituting  
or adding chiles is a ramp onto the combinatorial superhighway of Mexican food and  
can demystify the salsa bar at the local taquería.  
  
# Red  
  
\* dried whole \*chiles de árbol\*  
\* tomatoes  
\* onion  
\* \*optionally\*, garlic  
  
Take between .3 and 1 chiles per tomato, remove the stems and put them in a  
saucepan with a tablespoon or two of oil (olive, soy, etc.) The pan and oil should be very  
hot and the chiles should seem to be at risk of burning. Rotate the  
chiles around and let them get dark brown to black without actually burning them —  
this can happen quickly, which is good because your eyes, nose, and lungs  
may reach their maximum vaporized chile tolerance during this step.  
  
Add a bunch of chopped onion and garlic and lower the heat. Cut the tomatoes  
in half and throw them in with salt to taste. Cook until the tomatoes look stewed.  
If you have one of those blender wands that you can put directly in a saucepan,  
you can blend everything now (you may end up making this sauce frequently enough  
to justify the purchase of a blender wand.) Otherwise wait until the mixture  
is not hot and blend it in a standard blender.  
  
# Green  
  
\* dried whole \*chiles de árbol\*  
\* green tomatillos  
\* onion  
\* cilantro  
  
Take between .1 and .5 chiles per tomatillo, remove the stems and put them in a bare, hot saucepan.  
Toast the chiles without oil until they are dark. Add halved or quartered tomatillos, salt, and a  
tablespoon or two of water to prevent burning the chiles before the tomatillos release  
their juices. When the mixture has cooked for as long as you can stand to wait, remove  
the heat and let it cool. Blend and place in a little salsa bowl and heap with finely  
chopped onion and cilantro.  
  
One non-obvious little point is that skipping the oil in the chile roasting-toasting  
step seems to increase the spiciness of the final product.

### Potato Hash

Potato Hash  
===================  
  
\* 6 or so small yukon gold poatoes   
\* 4 green onion, chopped  
\* 1/2 small can of green chiles  
\* olive oil  
\* coarse salt  
\* 1/4t chili powder  
\* dash cumin  
\* 1/4t garlic powder  
\* Nutrional yeast (optional)  
  
  
Peel and dice potatoes, throw in a pan with a 1/4 or so of water, cover and cook on medium-high until potatoes are soft.  
Once potatoes are soft, lower to medium heat add green onions, chiles, spices and olive oil. Cook until hash-like. BOOM.

### 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.

### Hard Corn Shells (Traditional; US)

Hard Corn Shells (Traditional; US)  
======================  
  
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

### Universal Taco Seasoning

Universal Taco Seasoning  
========================  
  
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.

### Chipotlé Sauce

Chipotlé Sauce  
==============  
  
\_\_Ingredients\_\_  
  
\* 1 cup plain Greek yogurt  
\* Juice from 2 limes  
\* 2-3 chipotlé peppers, with surrounding adobo sauce from can  
  
\_\_Directions\_\_  
  
1. Drop all of this into a food processor, and blend away.  
2. Let sit in fridge for 30 minutes or overnight for flavor melding.   
3. Add to tacos, and anything else you'd like.

### Veggies for Fish Tacos

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.

### Swiss Chard

Swiss Chard  
===========  
  
This is actually a Rick Bayless recipe from his cookbook \_Mexican Everyday\_, but we've used it a fair amount on those days we feel like not eating meat but still want to have tacos.  
  
\_\_Ingredients\_\_  
  
\* 1 bunch swiss or rainbow chard. Could also do spinach I guess. Probably not good with kale.  
\* 1 onion sliced thin  
\* 1/2 cup of chicken or vegetable broth  
  
Slice up the chard into small slices. In a large skillet, heat the oil on medium-high. Cook the onions until soft, plus some garlic and red pepper flakes if you want. Put the chard in the skillet, add the broth. Cover the pan and reduce the heat to medium-low and cook until the greens are wilted and almost tender (about 5 minutes). Uncover, bring heat back to medium high and cook until almost dry. Salt as necessary. Enjoy.

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Third Taco Recipe

### Packaged Seasonings

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### 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.

### Corn Salad

Corn Salad  
==========  
  
\* 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.

### Moroccan Lamb

Moroccan Lamb  
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A Differently Spiced Meat Than Your Usual Taco  
----------------------------------------------  
  
\* 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.

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