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  
========================  
  
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.

### Roasted Tomatillo and Mushroom Sauce

Roasted Tomatillo and Mushroom Sauce  
====================================  
  
\* 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.  
  
---  
A friend gave me this recipe a while back, but I can't remember who it was. Sorry, friend.

### Sweet Potato and Apple Hash

Sweet Potato and Apple Hash  
===========================  
  
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.

### Chorizo

Chorizo  
=======  
  
\_Adapted from [Aredridel's Lightly Seasoned Beef](aredridel\_lightly\_seasoned\_beef.md)\_  
  
\* 20 oz chorizo  
\* 20 g black cumin seed, ground  
\* 2 cloves garlic  
\* 15 ml white wine  
\* 4 g salt if wine is unsalted  
\* 1/2 small white onion, diced  
\* Oil to coat the pan  
  
\_\_Directions\_\_  
  
1. Heat oil in the pan.  
2. Add in onions, stirring occasionally until onions become translucent.  
3. Toss in the garlic, and the chorizo on top of that.  
4. Add the cumin. Brown the chorizo.  
5. Use the splash of wine to loosen anything stuck to the pan.  
  
Perfect, lightly seasoned taco meat.

### Fresh Corn Tortillas

Fresh Corn Tortillas  
===================  
  
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.

Second Taco Recipe

### Sriracha Salt

Sriracha Salt  
=============  
  
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.

### Mango Avocado Salsa

Mango Avocado Salsa  
===================  
  
Goes great on soft shell chicken tacos with cheese (or deep-friend wantons with scallops)!  
  
\_\_Ingredients\_\_  
  
\* 2 Avocados  
\* 2 Mangos  
\* 1 Orange  
\* 1 Tablespoon Honey  
\* Garlic cloves (leave it up to your buds)  
\* Pepper  
\* 1 Lime  
  
\_\_Directions\_\_  
  
1. Chop avocado and mango into bowl.  
2. Squeeze the lime and half the orange in, add honey.  
3. Add garlic (chopped or pressed) and pepper to taste.  
4. Stir and enjoy!

### Drunken Green Beans

Drunken Green Beans  
===================  
  
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.

### Red Cabbage Filling

Red Cabbage Filling  
===================================  
  
\* 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

### 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.

Third 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.

### Mango Lime Salsa

Mango Lime Salsa  
======================  
  
This fresh mango salsa is sweet, tangy, and simple. It pairs exceedingly well with Garlic Lime Sauce for delicious fish tacos. The recipe is a simplified version of the [mango salsa](http://www.loveandoliveoil.com/2008/04/fish-tacos-with-mango-salsa.html) on Love and Oil.  
  
In a bowl, combine:  
\* 2 ripe fresh mangoes, chopped   
\* 1/2 cup diced sweet onion  
\* 1-2 tablespoons chopped fresh cilantro  
\* Juice of 1 fresh lime  
\* (optional): 1/2 fresh jalapeno, diced  
  
Stir and serve.

### Drunken Green Beans

Drunken Green Beans  
===================  
  
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.

### Delengua (Beef Tongue)

Delengua (Beef Tongue)  
======================  
  
Entertaining? Wanna go exotic? Got a little bit of time? Makes in the neighborhood of 20 tacos.  
  
\_\_Ingredients\_\_  
  
\* 1 1/2 pounds of cow tongue  
\* 1/2 onion  
\* 2 bay leaves  
\* 1 quart chicken stock  
\* 6 cilantro stems  
\* 1 small carrot, peeled and roughly chopped  
\* 2 cloves garlic  
\* 2 tablespoons Canola Oil  
  
\_\_Directions\_\_  
  
1. Combine tongue, onion, bay leaves, carrot, and garlic in a saucepan.   
2. Add stock until mostly covered.   
3. Bring to a boil over high heat, reduce to a simmer, cover with lid, and cook four to six hours until completely tender (depends on the size of the tongue).  
4. Add water as necessary to keep the tongue mostly submerged.  
5. Move tongue to a cutting board.   
6. Strain stock and chuck the solids, keeping the liquid for later.   
7. Peel the outer membrane off the tongue and discard. Chop tongue into 1/2-inch pieces.   
  
When ready to serve, heat oil in a large non-stick skillet set over medium-high heat until shimmering. Add tongue and cook, stirring occasionally, until tongue is well browned on all sides, 5 to 8 minutes total.   
  
NOTE: The first seven steps can be done well in advance. Should keep in fridge up to five days.

### Fresh Corn Tortillas

Fresh Corn Tortillas  
===================  
  
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.