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.

### Simple Salsa Verde

Simple Salsa Verde  
==================  
  
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.

### Tomatoes (Traditional; US)

Tomatoes (Traditional; US)  
======================  
  
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)

### Carnitas

Carnitas  
========  
  
This recipe calls for both slow cooking the roast as well as frying before serving.  
  
\_\_Ingredients\_\_  
  
\* Pork shoulder roast  
\* Onion and Garlic powder  
\* Jalapenos  
\* Green Onions  
  
  
\_\_Directions\_\_  
  
1. Place a pork shoulder roast in a crock pot, cover roast completely with water.   
2. Sprinkle onion & garlic powder into crock pot.   
3. Cook for 6 to 8 hours on high, or 8 to 10 hours on low.  
4. If frying at a later time, refrigerate roast with some of the cooking water.  
5. When ready to make tacos, shred the meat.  
6. Chop up as much jalapenos and green onions as desired.   
7. In a large frying pan add some oil. When the oil is hot but not burning add the meat and fry.   
8. Add some of the cooking water as needed to fry pan to keep the meat moist.  
9. In the last 5 or so minutes of cooking the meat, add the jalapenos and onions to meat.  
10. Meat should come out crispy but still moist  
11. Serve on tortillas (preferably soft corn tortillas) with choice of condiments (salsa, cheese, onions, etc)

### 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.

### 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!

### Green Chile Cabbage Salad

### Green Chile Cabbage Salad with Seared Corn  
This isn't a tradition, or even particularly traditional -- except in my apartment in Oakland, where I make this for myself ever time I make pork tacos.  
  
#### Ingredients  
\* 1 green cabbage  
\* 4 limes  
\* 2 ears corn, or roughly two cups of corn kernels (adjust to desired corn-y-ness)  
\* Dried, Powdered New Mexico Green Chile, to taste  
\* Salt, to taste  
\* Olive oil  
\* Optional: some crumbled cotija or queso Oaxaqueno  
  
#### Directions  
1. If using ears of corn, strip the kernels from them with a sharp knife.  
2. Heat a few tablespoons of oil over high heat. I like to use a Dutch Oven for this, but the main cookware properties you want are heavy-bottomed and wide.  
3. Toss the corn kernels in to the oil, spread them evenly, salt very lightly and let them ride. I \_highly\_ recommend a splatter guard for this step, but \*\*not\*\* a lid. You want the corn to dry out just a little and get a good sear. It's done when it's starting to get dark, a little chewy, and probably is sticking to the pan.  
4. While the corn is going, core and chop the cabbage in to wide strips.  
5. How's the corn doing?  
6. Juice the limes.  
7. How's the corn doing? If it's not done yet, grab a beer and hang out 'til it is.  
8. The corn is done? Great. Toss it on top of the cabbage. Add a little salt, then a good hit of olive oil, then half-or-so of the lime juice. Toss in a good tablespoon or two of the green chile powder. Start stirring.  
9. You want everything coated nicely, but I don't like the salad too oily, so go easy on that. I add lime until the sour balances the sweet of the corn. I add green chile slowly -- it takes a second to rehydrate and get hot. I might add as much as a half cup of the stuff to a salad for myself or spicy food fans like me; I go easier on the spice-unenthused.  
10. Serve it! If you're in to tossing a little cheese on there, do it -- but I usually just eat it straight. Sometimes this goes on fish or chicken tacos; sometimes it's a side to richer pork tacos. It's always awesome.  
  
\*\*Note on ingredients\*\*: green chile is the gastronomical life blood of New Mexican cuisine, but it's little known in the other 49 states. I like a brand called [\_Los Chileros de Nuevo Mexico\_](http://www.loschileros.com/), which I can find sometimes in tiendas and other times at Whole Foods (go figure). The trick here is this: just don't accept substitutes. It's not the same. I've also had to accept that fresh chile is just not what this salad needs, so don't do that either (it doesn't distribute well enough across the cabbage). Do have this with cold, crisp beer.

### Baked Tilapia

Baked Tilapia  
=============  
  
Oven fried fish for when you think you want to pretend you're eating healthier.  
  
\* 1 pound mild fish (I usually use tilapia)  
\* 1 cup masa  
\* 2 tsp salt  
\* 1/2 to 1 tsp cayenne  
\* 2 tsp paprika  
\* 2 tsps chili powder  
\* 2 tsps garlic powder  
\* 1/2 to 1 tsp black pepper (to taste)  
\* olive oil  
  
  
1. Preheat oven to 400 degrees.  
2. Mix dry ingredients in a bowl to make the coating for the fish.  
3. Cut fish into slices or chunks, as your taste desires.   
4. Drizzle olive oil over cut fish, and dip fish into breading.  
5. Bake for 8ish minutes and finish, if you can, under the broiler.

### 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

### 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.

### 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.\_

### 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.  
  
---  
This is my first Github commit. I'm glad it's taco related.

### Asian Style Tofu or Pork Marinade

Asian Style Tofu or Pork Marinade  
=================================  
  
For marinade mix:  
  
\* quarter cup lime juice  
\* quarter cup soy sauce  
\* quarter cup toasted sesame oil  
\* two cloves of garlic, chopped  
\* 3 teaspoons cumin  
\* 1 teaspoon paprika  
\* Some chopped cilantro  
  
Mix with sliced tofu or pork, marinate for 30 minutes and quickly sauté.

### 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.