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

### Mahi Mahi Rub

Mahi Mahi Rub  
==============  
  
A rub for Mahi Mahi, if fish tacos be what you're fancying:  
  
\* 1 Part spicy chili powder  
\* 1 Part salt  
\* 1 Part ground cumin  
\* 1/2 Part chopped cilantro  
\* 1/2 Part cayenne  
\* 1/2 Part pepper  
\* 1/2 Part oregano  
\* 1/2 Part onion powder  
\* 1/2 Part garlic powder  
  
You choose your measurements and enjoy!

### Guacamole (Simple)

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=========  
  
If you're not in the mood to be fussy, this could be considered a minimum-viable guacamole recipe.  
  
\* 2 ripe avocados  
\* 2-4 limes, depending on juiciness, delivering 2-4T of lime juice  
\* 1 diced tomato (seeded if it's a big one)  
\* salt (to taste)  
\* hot sauce (to taste; Frank's Red Hot is a standard, but go with what you like)  
  
1. Scoop the avocado meat into a bowl and mash them with a fork. Leave it a bit lumpy as we will do more stirring in a bit and we don't want to over-work them.  
2. Add the chopped tomato.  
3. Add the lime juice; hold some back for later adjustment).  
4. Add ½t salt.  
5. Add 2T hot sauce.  
6. Stir with the fork again.  
7. Taste.  
8. Adjust salt/lime/hot sauce as desired.  
  
This recipe will support one average-size bag of chips, so adjust quantities based on expectations.

### 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.

### 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.

### 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

### 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.

### Pickled Vegetables

Pickled Vegetables  
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\_\_Whisk:\_\_  
  
\* 1/4 cup rice vinegar  
\* 2 teaspoons sugar  
\* 1 teaspoon soy sauce  
\* 1 teaspoon fish sauce  
\* Some red pepper flakes  
  
\_\_Then toss in some sliced vegetables. Suggestions include:\_\_  
  
\* cucumbers  
\* carrots  
\* onions  
\* radishes  
  
Mix, cover and chill in fridge for at least 30 minutes before using.

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### 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  
===================  
  
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

### Quick and Dirty Spice Mix

Quick and Dirty Spice Mix  
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I’m not going to make a lot of big assumptions here. You own a skillet of some sort. You have some jars of jankity-ass spices from who-knows-when. You want to eat some tacos within the next, like, fifteen minutes. I got you covered, bachelor(ette).  
  
\* 2 Tbsp all-purpose flour  
\* 2 1/2 tsp. chili powder  
\* 3/4 tsp. onion powder (or 1 1/2 tsp. minced yellow onion)  
\* 1 1/4 tsp. salt  
\* 1 tsp. paprika  
\* 3/4 tsp beef bouillon powder  
\* 1/4 tsp. granulated sugar  
\* 1/4 tsp. cayenne pepper  
\* 1/4 tsp. garlic powder  
\* 1 tsp. cumin  
  
Put all this in something with a lid, add 3/4 cup of water, and shake it. Brown a pound of ground beef, then pour the whole situation in there. Stir. Cook it down until it looks like you only put in half a cup of water. You have tacos now.  
  
Vegetarians  
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I’ve made this with that soy protein “ground beef” and it does not \_surprisingly\_ taste like someone put spices on a stack of cheap bar coasters and ran it all through a blender. (Vegetable) oil the skillet when you’re dealing with that stuff, unless you’re looking for excuses to buy a new one.  
  
If you leave out the bouillon for the sake of doing things vegan-style you’ll probably want to nudge up the salt a little.

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### Potato Hash

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\* 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.

### Baja Beer Battered Fish

Baja Beer Battered Fish  
========================  
  
This is the beer battered fish for [Baja fish tacos](../full\_tacos/baja\_fish\_tacos.md).  
  
Batter  
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\* 1/2 c flour  
\* 1/4 c baking powder  
\* 1 egg  
\* 1/2 c beer (Tecate!)  
\* 1 tsp salt  
\* 1 tsp chili powder (paprika, salt, garlic salt)  
\* 2 tsp parsley  
  
Beat the eggs and fold all batter ingredients until smooth.  
Add flour to make it thicker or add beer to make it thinner.  
If you have time let the batter chill for a couple hours.  
  
Fish  
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\* 1 lb. cod fillet, grouper, or similar white fish, the fresher the better  
  
\* Cut fish into small chunks.  
\* Fill a pan with oil and heat until approx. 375 F.  
\* Fill a bowl with about a cup of flour and keep it next to the batter bowl.  
\* Dip a fish piece into flour then into the batter.  
\* Fry for 4-5 minutes, turning halfway through. Drain on a paper towel.

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