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  
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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!

### Phoning it in Pico de Gallo

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.

### Sweet Potato and Apple Hash

Sweet Potato and Apple Hash  
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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.

### Crock Pot Pulled Pork

Crock Pot Pulled Pork  
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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.

### 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.

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.

### Simple Salsa Verde

Simple Salsa Verde  
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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.

### Potato Hash

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.

### Moroccan Lamb

Moroccan Lamb  
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A Differently Spiced Meat Than Your Usual Taco  
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\* 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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Third Taco Recipe

### Packaged Seasonings

Packaged Seasonings  
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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

### Black Olives

Black Olives  
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Canned black olives add a sweet and cool meatiness to a traditional American taco.

### Cheese (Traditional; US)

Cheese (Traditional; US)  
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A major flavor component of a traditional American taco, select a cheese that's firm and sharp.  
  
\* Cheddar (shredded)  
\* Jack/Pepper Jack (shredded)

### 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.