Random Taco Cookbook



Image Author: Tai's Captures

https://taco-1150.herokuapp.com/random/?full\_taco=true

Student Name: DQ

Random Taco Recipe 1

# seasoning

# 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.

# condiment

# Beet Salsa

Beet Salsa  
==========  
  
Tired of plain ol' [Carne Asada Tacos](../base\_layers/chooped\_steak.md)? Get exotic with beet salsa.  
  
\* 4 - 6 Roma tomatoes  
\* 1 - 2 Serrano pepper  
\* Reasonably sized onion (green or vidalia)  
\* 10 garlic cloves (leave it up to your buds, I like 10 or more)  
\* Salt and pepper to taste  
\* 1 bunch of beets  
\* 1 or more lemons  
  
Fry tomatoes, pepper(s), onion and garlic in a pan until they are brown and tomato skins are peeling away. Move ingredients to the blender and purèe. Chop beets to a blendable size and add to salsa. Add salt and pepper to taste. Squeeze in desired amount of lemon and blend one more time.

# mixin

# 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.

# base\_layer

# Garlic Black Beans

Garlic Black Beans  
==================  
  
Vegetarian/Vegan  
----------------  
  
\* Can of plain black beans  
\* 3 - 6 cloves of garlic chopped fine  
\* Vegetable oil of your choice  
\* Cumin  
\* Cayenne or Chipotle pepper (optional)  
\* Lemon juice (optional)  
  
1. Heat a tablespoon of olive oil in a saucepan over medium heat.   
2. When olive oil starts to shimmer, add the garlic and let it simmer for about 10 seconds.  
3. Add cumin and pepper (if wanted) and simmer for another 10 seconds.  
4. Pour in the entire can of beans, don't drain or rinse them.  
5. Simmer for about 15 minutes or until the bean broth has thickened to your liking. If the beans will be the main ingredient of your tacos, cook until the beans are just about totally dry. If you're using them in a mixture (like the [Black Bean, Potato, and Onion Tacos](/full\_tacos/black\_bean\_potato\_onion\_tacos.md) ), let the broth stay a little bit runny.  
6. Add a squeeze or two of lemon juice if you like.

# shell

# 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.

Random Taco Recipe 2

# seasoning

# 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

# condiment

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Fry tomatoes, pepper(s), onion and garlic in a pan until they are brown and tomato skins are peeling away. Move ingredients to the blender and purèe. Chop beets to a blendable size and add to salsa. Add salt and pepper to taste. Squeeze in desired amount of lemon and blend one more time.

# mixin

# Lettuce (Traditional; US)

Lettuce (Traditional; US)  
======================  
  
In a traditional American taco, lettuce serves to add extra crunch and coolness. Favor the bulkier lettuces over leafier fare such as Bibb lettuces or mesclun.  
  
\* Iceberg Lettuce (shredded)  
\* Romaine Lettuce (shredded; maintain the stalks)

# base\_layer

# 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)

# shell

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Random Taco Recipe 3

# seasoning

# Zaatar

Zaatar  
======  
  
\_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.

# condiment

# Baja White Sauce

Baja White Sauce  
================  
  
This is a traditional white sauce for [Baja fish tacos](../full\_tacos/baja\_fish\_tacos.md).  
  
\* 1/4 cup mayo  
\* 2 tbsp sour cream  
\* 1 tbsp lime juice  
\* 1/4 tsp celery salt (or garlic salt, etc)  
  
Mix, and refrigerate for an hour if possible.

# mixin

# 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.

# base\_layer

# 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

# shell

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