

Recipe for: Taco Seasoning Mix

It may seem a little old fashioned to make your own seasoning blends, but you will find the result well worth the effort. More flavorful and inexpensive than the prepackaged varieties, this mix will last up to a year if stored in an airtight container in a cool, dry location. To make beef tacos, add 2-3 Tablespoons of the seasoning per one pound of cooked, drained ground beef with 1/3 c water and cook over medium heat for 5 minutes.

Ingredients

¼ c dried minced onions
¼ c chili powder
2 T kosher salt
4 tsp cornstarch
1 T dried minced garlic
1 T ground cumin
1 T crushed red pepper flakes
2 tsp paprika
2 tsp beef bouillon granules
2 tsp dried oregano

Directions

Combine all the ingredients (you may also want to double or triple the recipe to give as gifts)

Store in glass jars or airtight containers

For the maximum shelf life (easily two years), measure into serving size portions and vacuum seal each package. When I make tacos I always use 2 pounds of meat, so I portion out my seasoning mix into 6 Tablespoon size packets. This way I don't have to measure anything when I'm preparing dinner.

Any extra cooked and seasoned meat can be used for taco salad, breakfast quesadillas or frozen for later use.



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