



HOMEMADE TACO SEASONING RECIPE

SKIP THE STORE-BOUGHT SEASONING PACKETS AND MAKE YOUR OWN BOLD, FLAVORFUL TACO SEASONING AT HOME. THIS HOMEMADE TACO SEASONING RECIPE COMBINES PANTRY SPICES WITH HANDCRAFTED SMOKED SEASONINGS TO CREATE A RICH, SMOKY BLEND THAT'S PERFECT FOR TACOS, BURRITOS, NACHOS, FAJITAS, TACO SALADS, AND MORE.



				
PREP TIME 5 MIN	COOK TIME NONE	TOTAL TIME 5 MIN	SERVINGS ½ CUP	DIFFICULTY EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1: MEASURE THE INGREDIENTS

- MEASURE ALL OF THE SPICES INTO A SMALL MIXING BOWL.

STEP 2: MIX THOROUGHLY

- WHISK UNTIL THE SEASONING IS EVENLY BLENDED AND THERE ARE NO CLUMPS.

STEP 3: STORE

- TRANSFER THE SEASONING TO AN AIRTIGHT SPICE JAR OR CONTAINER.
- STORE IN A COOL, DRY PLACE FOR UP TO 6 MONTHS.

STEP 4: USE

- USE APPROXIMATELY 2 TABLESPOONS OF SEASONING PER POUND OF MEAT.
- BROWN THE MEAT, DRAIN EXCESS FAT IF NEEDED, THEN STIR IN THE SEASONING WITH ABOUT ¼ CUP OF WATER. SIMMER FOR 3-5 MINUTES UNTIL THE SAUCE THICKENS AND COATS THE MEAT.

SMOKEHOUSE KITCHEN TIPS:

- MIX A DOUBLE BATCH SO IT'S READY WHENEVER TACO NIGHT ROLLS AROUND.
- SHAKE THE CONTAINER BEFORE EACH USE TO REDISTRIBUTE THE SPICES.
- ADJUST THE CAYENNE TO MAKE IT Milder OR SPICIER.
- USE FRESH SPICES FOR THE BEST FLAVOR.
- STORE IN A SEALED CONTAINER AWAY FROM HEAT AND SUNLIGHT.

INGREDIENTS

- 2 TABLESPOONS MESQUITE SMOKED CHILI POWDER
- 1 TABLESPOON MESQUITE SMOKED PAPRIKA
- 2 TEASPOONS MESQUITE SMOKED SEA SALT
- 2 TEASPOONS MESQUITE SMOKED PEPPERCORN, FRESHLY GROUND
- 2 TEASPOONS GARLIC POWDER
- 2 TEASPOONS ONION POWDER
- 1 TEASPOON GROUND CUMIN
- 1 TEASPOON DRIED OREGANO
- ½ TEASPOON CRUSHED RED PEPPER FLAKES (OPTIONAL)
- ½ TEASPOON CAYENNE PEPPER (OPTIONAL, FOR EXTRA HEAT)

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- MESQUITE SMOKED SEA SALT
- MESQUITE SMOKED PEPPERCORN
- MESQUITE SMOKED PAPRIKA
- MESQUITE SMOKED CHILI POWDER

RECIPE VARIATIONS

- MILD TACO SEASONING
- SPICY TACO SEASONING
- FAJITA SEASONING BLEND
- BURRITO SEASONING
- SOUTHWEST CHICKEN SEASONING
- TACO BOWL SEASONING