

Ground Beef Taco Meat

- Lean Ground Beef – 1 pound
- Onion – medium – 1
- Homemade Taco Seasoning – 3 tablespoons (See Recipe)
- Crushed Tomato – 1 cup

In a large skillet over medium high heat, add ground beef. Break up ground beef while cooking with a wooden spoon or meat muddler until fully cook. Drain excess grease if necessary. Add Homemade Taco Seasoning along with Crushed Tomato and reduce heat to simmer. Simmer for 12-15 minutes before assembling Tacos or Quesadillas

Possible Toppings

- Corn Tortillas
- Flour Tortillas
- Hard Shell Tortillas
- Yellow Cheese (American, Cheddar)
- White Cheese (Jack cheese, Queso Fresco)
- Shredded Lettuce
- Tomato
- Jalapeno
- Pico de Gallo
- Onion
- Cilantro
- Sour Cream
- Avocado
- Guacamole
- Lime
- Papaya
- Pineapple
- Roasted Corn
- Red Salsa
- Salsa Verde
- Radish
- And many more....!

Pico de Gallo

- Red Ripe Tomatoes (Diced) – 6 medium
- Red Onion (Diced) – ½ medium
- Fresh Cilantro – ½ bunch chopped
- Jalapeno pepper – 1 small (Seeded?)
- Fresh Lime Juice – 1 lime
- Fresh Garlic (Minced) – 1 clove
- Salt and Pepper to taste

Mix all ingredients together in a large bowl. Refrigerate and let all flavors ‘marry’ for at least one hour before service. Before service mix and check seasoning, add more Salt and Pepper if needed.

Homemade Taco Seasoning

- Chili Powder – 1 Tablespoon
- Paprika – 1 Teaspoon
- Cumin (ground) – 1 Teaspoon
- Granulated Garlic – 1 Teaspoon
- Mexican Oregano – ½ Teaspoon
- Onion Powder – ½ Teaspoon
- Kosher Salt – ¼ Teaspoon
- Black pepper (ground) – ¼ Teaspoon
- Red Pepper Flakes – Optional to taste

Combine all ingredients in a mason jar. Secure lid and shake well to incorporate all ingredients.