

## Ready-made Taco Seasoning – Chef Alison Mountford

For: [RINewsToday.com](http://RINewsToday.com)



Many people tell me their spices in the spice cabinet are getting old or they wonder if they have an expiration date. They do lose flavor and an easy way to use up ground spices and buy fewer new packages is to prepare a ready-made blend for tacos or fajitas!

### **Taco Seasoning (make 1x or up to 8x the recipe!)**

- 1 Tablespoon chili powder
- Cayenne pepper to taste
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon dried oregano
- 1/2 teaspoon paprika
- 1 1/2 teaspoons ground cumin
- 1 teaspoon salt
- 1 teaspoon black pepper

Cook ground meat of choice until browned and broken up into fine pieces. Add ¼ cup of water and between 2-4 Tablespoons of spice blend. Cook until sauce reduces. Serve in tortillas or taco shells. Top tacos with sour cream, salsa, or lettuce.