

# TACO SEASONING

F EASY

Last Modified: 12/06/2016

PREP: 5 Min  
COOK: N/A

SEASONING-MEXICAN

MAKES 1/4 CUP

| QUA                  | MEASURE  | INGREDIENT                   | PROCESS |
|----------------------|--|------------------------------|---------|
| <b>SEASONING MIX</b> |  |                              |         |
| 1                    | Tbsp   | Chili Powder (Mild)          |         |
| 1/2                  | Tsp  | Garlic Powder                |         |
| 1/2                  | Tsp  | Onion Powder                 |         |
| 1/8                  | Tsp  | Cayenne Pepper               |         |
| 1/4                  | Tsp  | Dried Mexican Oregano Leaves |         |
| 1/4                  | Tsp  | Sweet Hungarian Paprika      |         |
| 1 1/2                | Tsp  | Dried Cumin                  |         |
| 1                    | Tsp  | Sea Salt                     |         |
| 1                    | Tsp  | Ground Black Pepper          |         |
| <b>PREPARATION</b>   |  |                              |         |
| FACTOID              | This is "close" to the store bought packets of McCormick Original Taco Seasoning Mix. Three tablespoons of this mix equals one packet of store bought. |                              |         |
| TOOLS                | 1) Small Mixing Bowl   |                              |         |
| PREP                 | None.  |                              |         |
| 1                    | In a small mixing bowl, thoroughly combine all of the listed ingredients together.   |                              |         |
| HINTS                | Sealed tightly in a small glass container, this Seasoning will last for several months when stored under cool, dark conditions.                        |                              |         |

