

# U The Lexingtonienne U

## HOMEMADE TACO SEASONING

- 2 TBSP chili powder
- 1 TBSP ground cumin
- 2 tsp salt
- 2 tsp black pepper
- 1 tsp paprika
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/2 tsp red pepper flakes
- 1/2 tsp ground oregano

Combine all ingredients and store in an airtight container.

## HOMEMADE TACOS

- 1 lb (approx) lean ground beef or turkey
- 1 TBSP canola oil
- 2-3 TBSP taco seasoning
- 3/4 C water, chicken broth, or beer
- tortillas
- shredded cheese
- lettuce
- salsa and/or hot sauce (such as Cholula or Tabasco)

Heat a large heavy skillet over medium-high heat. Add canola oil, then ground meat. Cook until thoroughly browned. Drain off any excess fat. (This generally is not necessary with lean meat.) Stir in taco seasoning, then add liquid. Bring liquid to a boil, then reduce heat to a simmer and cook uncovered until most of the liquid has cooked out.

Spoon mixture into tortillas and top with cheese, lettuce, and salsa.

