

Make Your Own



Seasoning

no preservatives, less sodium and a LOT cheaper!

There are so many recipes out there that call for a packet of taco seasoning. What exactly is in that taco seasoning packet? There are words that I can't pronounce, for sure. If you want to make your own it is a lot cheaper and you can control exactly what goes into it.

To make a batch, add the following ingredients in an airtight container and shake to combine:

- 10 Tbsp chili powder (1/2 cup + 2 Tbsp)
- 1 1/2 tsp garlic powder
- 1 1/2 tsp onion powder
- 1 1/2 tsp dried oregano
- 3 tsp paprika
- 3 tsp ground coriander
- 3/4 tsp ground red pepper
- 6 tsp cumin
- 6 tsp salt
- 6 tsp black pepper

You'll need about 1 1/2 Tbsp to 2 Tbsp per 1 lb of meat. We use ours for ground meats mostly (beef, turkey, chicken). But it could also work as a rub or for flavoring in soups. The options are endless!

Take the time now to make a batch then when a recipe calls for a packet of taco seasoning you'll have it on hand.