

Did You Know...

Taco seasoning, the store-bought spice blend you might find in a taco-making kit, is not actually used in authentic Mexican cooking! Mexico is one of the most megadiverse countries in the world, meaning that in many regions of Mexico, cooks have access to an abundance of locally-grown spices. The consumer-friendly taco seasoning you find in store is based on that harvest and contains cumin, chili peppers, Mexican oregano, and more!

www.spicesinc.com



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**TBPL
Spice Club**

Spice of the Month:

**Taco
Seasoning**

Tacos on a Stick

*Recipe found at tasteofhome.com

Ingredients

- 2 teaspoons of taco seasoning
- 2 teaspoons of chili powder
- 1 cup of tomato juice
- 2 tablespoons of canola oil
- 2 pounds of beef top sirloin steak, cut into 1" cubes
- 1 green pepper, cut into chunks
- 1 red pepper, cut into chunks
- 1 large onion, cut into wedges
- 16 cherry tomatoes

Directions:

1. In a bowl, combine the taco seasoning, chili powder, tomato juice, and oil. Separate out ½ cup of this marinade and refrigerate it to use later. Add the beef to the remaining marinade, turning to coat. Marinate in the fridge for at least 5 hours.
2. Drain the beef and discard excess marinade. On metal or soaked wooden skewers, alternately thread beef, peppers, onion, and tomatoes.
3. Grill skewers over medium heat, uncovered, for 3 minutes on each side. Baste with the ½ cup of refrigerated marinade.
4. Continue basting and grilling for 8-10 minutes, until beef is tender.
5. Remove from grill and serve with salsa or sour cream!

Taco Stuffed Bread

*Recipe found at yellowblissroad.com

Ingredients

- 1 loaf of French bread
- 1 pound of ground beef
- 2 teaspoons of taco seasoning
- 2 cups of shredded cheddar cheese
- green onions, chopped
- olives, sliced
- tomatoes, diced
- cilantro, chopped

Directions:

1. Preheat oven to 350°F.
2. Cut the French bread down the middle lengthwise, creating two large oval shapes. Remove some of the bread in the center, creating a shallow cavity for the beef.
3. In a large skillet, cook the ground beef until it is no longer pink. Drain any excess grease before adding the taco seasoning and ½ cup of cheese. Stir until melted.
4. Spread cooked beef onto bread cavity. Top with the remaining cheese. Line a baking sheet, place the bread on top, and bake for 10 minutes or until cheese is melted.
5. Remove bread from oven and top with green onions, olives, tomatoes, and cilantro. Cut bread into 2-inch pieces and enjoy!

Mexican Street Corn

*Recipe found at troprockin.com

Ingredients

- 6 corn on the cob
- 2 tablespoons of butter
- ¼ cup of mayonnaise
- ¼ cup of Mexican crema (or regular sour cream)
- 1 lime, juiced
- 1 clove of garlic, finely minced
- 1 teaspoon of taco seasoning
- ½ cup grated parmesan cheese
- fresh cilantro, chopped

Directions:

1. In a large skillet on medium-high heat, melt butter. Char the corn on the cob on all sides, and set aside.
2. In a bowl, mix together mayonnaise, Mexican crema (or sour cream), lime juice, garlic, and taco seasoning.
3. Brush each corn on the cob with mayonnaise mixture. Sprinkle with parmesan cheese and cilantro.

