RECIPE

Scott's Homemade Taco Seasoning - Siete Style

Delicious Gluten Free, Gum Free Taco Seasoning



Ingredients

- 2 Tbsp. chili powder
- 2 tsp. ground cumin
- 1 tsp. smoked paprika
- 1 tsp. garlic powder
- 1 tsp. onion powder
- 1 tsp. fine sea salt
- 1 tsp. tomato powder (optional, but highly recommended)
- 1 tsp. nutritional yeast
- 1 tsp. ground dates or coconut sugar
- ½ tsp. ground black pepper
- ½ tsp. dried parsley
- ¼ tsp. ground coriander
- ¼ tsp. cream of tartar
- ¼ tsp. cayenne pepper (optional, for extra heat)

Directions

1. To Season 1 lb. Ground Beef

2. * 1 batch taco seasoning
   * ½ cup water
   * 2 tsp. double-concentrated tomato paste (or 1 Tbsp. regular tomato paste)
   * 1 tsp light brown sugar
   * 1 tsp. apple cider vinegar or fresh lime juice

3. Instructions

4. Brown 1 lb. of ground beef over medium-high heat, breaking it into crumbles.
   2. Drain excess grease if desired.
   3. Stir in the taco seasoning, water, tomato paste, and vinegar (or lime juice).
   4. Simmer for 5–8 minutes, stirring occasionally, until the sauce thickens and coats the meat.
   5. Serve immediately in tacos, burritos, nachos, taco salads, quesadillas, or taco bowls.

5. Optional Flavor Boosters

6. Choose one or two for even more depth:
   * 1 tsp. Worcestershire sauce
   * ½ tsp. unsweetened espresso powder
   * ½ tsp. unsweetened cocoa powder
   * 1 tsp. chipotle powder (for smoky heat, replace the cayenne)
   * 1 Tbsp. finely chopped fresh cilantro, stirred in just before serving

7. My Favorite Taco Night Menu
   If you enjoy cooking from scratch and want to keep it clean and gluten free, here are some great picks to go along with your taco bar!
   -Iron Skillet Queso
   -Cilantro Lime Rice
   - Homemade Refried Beans
   -Fresh Guacamole
   -Pico de Gallo
   -Mexican Street Corn
   -Cinnamon sugar tortilla chips with fruit salsa for dessert
   That combination gives you creamy, crunchy, fresh, spicy, and savory flavors all on one table without feeling too heavy.

8. My "Ultimate Taco Bar"

   If I were hosting family or friends, I'd put out:

   * Seasoned ground beef
   * Shredded cheddar
   * Pepper Jack
   * Shredded lettuce
   * Diced tomatoes
   * Pico de gallo
   * Diced white onion
   * Fresh cilantro
   * Pickled red onions
   * Jalapeño slices
   * Sour cream
   * Guacamole
   * Salsa verde
   * Restaurant-style salsa
   * Lime wedges
   * Iron Skillet Queso
   * Crushed tortilla chips for extra crunch

9. It gives everyone plenty of choices without overwhelming the table, and the mix of fresh, creamy, crunchy, and spicy toppings works with just about any style of taco.

Notes

To Season 1 lb. Ground Beef

Storage

Store in an airtight spice jar in a cool, dry place for up to 6 months. Shake before each use.

Why these ingredients?

* Chili powder & cumin form the classic taco flavor base.
* Tomato powder + tomato paste replicate the tomato flavor in the commercial seasoning.
* Ground dates (or coconut sugar) add a subtle sweetness to balance the spices.
* Nutritional yeast contributes a savory, umami richness.
* Cream of tartar provides a slight tang similar to packaged blends.
* Parsley rounds out the herb profile found in many commercial seasonings.