

recipes for contribution, & suggestions, are welcomed. (if you want credit noted, please make that clear)

rev: November 10, 2016

## Taco

line #	qty	units	ingredients	notes
1	1	#	meat (beef, chicken, your choice)	depending how what you want
2	2	TBLS	Billy Goat Mountain Taco spice	after you learn it, you can adjust for flavor
3	4	TBLS	tomato sauce (crushed)	adjust for texture and taste
4	1-4	tsp	vinegar	adjust for taste, BEFORE adding other things
5	3	drops	lime juice (from a bottle or a lime)	this is per TBLS per serving (taco)
6	1		onion minced	this is added per taco
-			lettuce shredded	this is added per taco
-			other garnishments, vinegar, cheese, lettuce, etc	this is added per taco
-			bread or tortilla shells or torilla chips	this is added per taco
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- 1 Add the spice AFTER everything else (onion, green peppers, garlic, mushrooms, rice, corn, etc) you want in your chili.
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  - 1 Using a large diameter skillet & pot (10"-12"), cook meat thoroughly. Drain grease if needed (or desired).
  - 2 Rocky's secret – put the cooked meat in your food processor (as will properly fit) & grind meat smaller (like enchiladas) – about 2 seconds.
  - 3 Have a large pot, already containing some simmering tomato sauce (crushed tomatoes). I use lowest possible heat setting and
  - 4 I also raise pot using bricks.
  - 5 Dump meat into large pot.
  - 6 Stir in completely additional desired ingredients like onion, green peppers, garlic, beans.
  - 7 Add any other thing you want.
  - 8 Everything affects taste, therefore add spice as last thing. START by adding approximately 2 TBLS spice per 1 lb meat - stir thoroughly.
  - 9 Taste and add by a tsp or so, stir thoroughly and taste again. Repeat as needed till it just becomes right - when you hit the SWEET spot -
  - 10 Let simmer (#3 above) a while on lowest heat possible (the longer the better – at least a couple hours). Stir occasionally.
  - 11 Add any other thing you want.

### Add lime and other condiments per taco

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Contributed by ... Rocky

approximate serving size = 2 or 4 people

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