



Homemade Taco Seasoning Mix for Ground Beef

Why My Kitchen Smells Like Memories

The scent of chili powder and cumin fills my kitchen. It reminds me of my grandmother's cooking. She taught me the magic of simple spices. **Ever wonder how to make taco night truly special?** This mix is the secret. It turns plain ground beef into a fiesta.

My First Spice Mix Surprise

My first try was a bit messy. I accidentally used cinnamon instead of cumin. We had some very interesting tacos that night. **Home cooking teaches us to laugh at our mistakes. It makes food made with love taste even better.** Getting it wrong is part of the fun.

The Flavor Secrets Unlocked

This mix has two big secrets. Chili powder gives it a warm, deep base. Cumin adds that earthy, classic taco taste. The other spices round everything out perfectly. Which flavor combo surprises you the most? Share your thoughts below.

A Brief History of Taco Night

This style of seasoning comes from Tex-Mex cooking. It became popular in American homes last century. It was an easy way to add big flavor. *Did you know the hard taco shell was invented in Los Angeles?* This mix is part of that tasty history. What is your favorite taco topping? Tell me in the comments.



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Ingredients:

Ingredient	Amount	Notes
Chili powder	1 tablespoon	
Ground cumin	1 teaspoon	
Coarse kosher salt	1 teaspoon	
Garlic powder	1/2 teaspoon	
Onion powder	1/2 teaspoon	
Dried oregano	1/2 teaspoon	
Paprika	1/2 teaspoon	
Ground black pepper	1/2 teaspoon	

Why This Mix Beats The Packet

Step 1 Grab a small bowl from your cabinet. Measure all your dried spices. Pour them right into the bowl. Give everything a good stir with a spoon.

See also [Sautéing Asparagus and Mushrooms](#)

Step 2 Your mix is ready to use now. Or you can save it for taco night. Just keep it in a sealed jar. (My hard-learned tip: toast whole cumin seeds first for a deeper flavor).

What spice gives this mix its warm, earthy base flavor? Share below!

Cook Time: 0 minutes

Total Time: 3 minutes

Yield: 1 batch

Category: Seasoning, Mexican

Three Tasty Twists On Taco Night

Smoky Chipotle Add a teaspoon of chipotle powder. It gives a nice, slow heat.

Citrus Zing Stir in some dried orange peel. It adds a bright, fresh note.

Extra Herby Double up on the dried oregano. It makes the flavor pop.

Which of these spins will you try first? Tell me in the comments!

Serving Your Spiced Ground Beef

Serve your taco meat in warm corn tortillas. Top with fresh cilantro and onion. A squeeze of lime juice is a must. For sides, try cilantro-lime rice or black beans.

A cold Mexican lager pairs perfectly. For a non-alcoholic drink, try horchata. Its sweet cinnamon flavor cools the spice.

Which would you choose tonight: the beer or the horchata?



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Keeping Your Taco Seasoning Fresh

Store your mix in a cool, dark cupboard. An airtight jar keeps flavors strong for months. My own jar lasts almost a full year. You can easily double or triple this recipe. Why this matters: It saves money and avoids store-bought additives. Have you ever run out of taco night seasoning? What is your favorite spice to keep on hand?

Simple Solutions for Taco Night

Is your seasoning too spicy for the kids? Just use less chili powder next time. If the mix seems too salty, reduce the salt measurement. Finding the flavor too mild? Add a pinch of cayenne pepper for heat. These small changes make the recipe perfect for your family.

See also [Homemade Italian Sausage Recipe](#)

Your Taco Seasoning Questions

Q: Is this seasoning mix gluten-free? A: Yes, it is naturally gluten-free. Always check your individual spice labels.

Q: Can I make this ahead of time? A: Absolutely! Making a big batch is a great idea.

Q: What can I use instead of paprika? A: Smoked paprika adds a nice, deep flavor.

Q: Can I use sea salt instead? A: Yes, just use the same amount.

Q: How much do I use for one pound of beef? A: Use about two



tablespoons of your homemade mix.

Share Your Taco Creations

I hope this mix becomes a family favorite. It makes taco night so much more special. Why this matters: Cooking from scratch connects us. Show me your delicious dishes! Tag **@SavoryDiscovery** on Pinterest. Happy cooking! —Elowen Thorn.

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Homemade Taco Seasoning Mix for Ground Beef | 12

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Homemade Taco Seasoning Mix for Ground Beef | 14

Difficulty: **Beginner**



Homemade Taco Seasoning Mix for Ground Beef | 15

Prep time: **3 minutes**



Homemade Taco Seasoning Mix for Ground Beef | 16

Cook time: **minutes**



Homemade Taco Seasoning Mix for Ground Beef | 17

Rest time:



Homemade Taco Seasoning Mix for Ground Beef | 18

Total time: **3 minutes**



Homemade Taco Seasoning Mix for Ground Beef | 19

Servings: **1 servings**



Homemade Taco Seasoning Mix for Ground Beef | 20

Best Season: **Summer**

Description

If you've ever wondered how to make taco seasoning, this easy

Homemade Taco Seasoning is for you! Made with simple ingredients already in your pantry.

Ingredients

- ☐ 1 tablespoon chili powder
- ☐ 1 teaspoon ground cumin
- ☐ 1 teaspoon coarse kosher salt
- ☐ 1/2 teaspoon garlic powder
- ☐ 1/2 teaspoon onion powder
- ☐ 1/2 teaspoon dried oregano
- ☐ 1/2 teaspoon paprika
- ☐ 1/2 teaspoon ground black pepper

Instructions

1. Stir together the chili powder, cumin, salt, garlic powder, onion powder, oregano, paprika and pepper in a small bowl.
2. Store dry in an airtight container or use immediately.
3. If you've tried this recipe, come back and let us know how it was in the comments or star ratings.

See also [Easy Baked BBQ Meatballs for Any Occasion](#)