

# Home Made Taco Seasoning

<b>1 Lg Tbsp</b>	<b>Flour</b>
<b>1.5 Tsp</b>	<b>Chili Powder</b>
<b>1/2 Tsp</b>	<b>Onion Powder</b>
<b>1/2 Tsp</b>	<b>Garlic Powder</b>
<b>1/2 Tsp</b>	<b>Paprika Powder</b>
<b>1/2 Tsp</b>	<b>Black Pepper</b>
<b>1/4 Tsp</b>	<b>Cumin</b>
<b>1/4 Tsp</b>	<b>Red Pepper (I use Cayenne)</b>
<b>1/4 Tsp</b>	<b>Oregano</b>
<b>1/4 Tsp</b>	<b>Salt</b>
<b>1/4 Tsp</b>	<b>Sugar</b>
<b>2 Tbsp</b>	<b>Tomato Paste</b>
<b>1/3 Cup</b>	<b>Cold Water</b>

**First mix flour and water together in a small mixing bowl, blend in well till completely mixed, should look like milk.**

**Now add everything else and whisk or stir until well blended.**

**Brown 1 to 1.5 lbs ground beef in a small skillet or frying pan, drain off fat, rinse with very hot water if desired, put heat to low, stir in mixture and heat for a few minutes till starts to thicken.**