

Taco Seasoning Mix and Dip

Whole grain roasted corn replaces maltodextrin

Ingredients	Volume	Grams	Percent
Briess® Yellow Dent Corn Fine Grind, Medium Roast	1 tbsp + 1-1/2 tsp	12	31
Chili Powder	4-1/2 tsp	11	29
Onion Powder	1/2 tsp	1	3
Garlic Powder	1/2 tsp	2	5
Season Salt	1/2 tsp	2	5
Paprika	1/2 tsp	1	3
Cumin	1/4 tsp	0.5	1
Garlic Salt	1/2 tsp	2	5
Sugar	1/4 tsp	0.5	1
Beef Bouillon Granules	1/2 tsp	3	8
Ground Red Pepper (Cayenne)	1/4 tsp	0.5	1
Minced Onion, Dried (Optional)	1 tsp	3	8

Method

1. Mix roasted corn, chili powder, onion powder, garlic powder and season salt in small bowl.
2. Stir in paprika, cumin, garlic salt and sugar.
3. Blend in dried onion, beef bouillon and red pepper.
4. Stir until well blended.
5. Store in air tight container.

Taco Dip Ingredients	Volume	Grams	Percent
Sour Cream	1/2 cup	109	83
Mayonnaise	1/2 cup	11	
Briess® Taco Seasoning Mix	1 tbsp + 1-1/2 tsp	12	

Method

1. Whisk sour cream and mayo until smooth and creamy.
2. Add taco seasoning mix until completely incorporated.
3. Serve immediately or store in refrigerator in air tight container up to 1 week.



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