



## *Jack in the Box Tacos (Copycat)*



**Ingredients, Taco Beef:** 1 lb ground beef

**Ingredients, Seasoning Mix:**

- 3 cups cold water
- 1 cup Bob's Red Mill Textured Vegetable Protein (ground in food processor)
- 2 tablespoons Kalustyan's defatted soy grits (or soy flour)
- 2 tablespoons tomato paste
- 4 teaspoons dried onion flakes
- 1 tablespoon plain chili powder
- 1 tablespoon masa corn flour
- 1 tablespoon all-purpose flour
- 2 teaspoons salt
- 1 teaspoon Accent seasoning
- 1 teaspoon garlic powder
- $\frac{3}{4}$  teaspoon Worcestershire sauce
- $\frac{1}{2}$  teaspoon sugar
- $\frac{1}{4}$  teaspoon ground cumin
- 1 dash ground black pepper
- 1 dash cayenne pepper
- 1 dash citric acid (natural flavor enhancer)

**Ingredients, Taco Shell (Per Serving):** 1 stone-ground corn tortilla

**Ingredients, Deep-Frying Oil:** pure canola oil

**Ingredients, Remaining Taco Filling (Per Serving):**

- 1 teaspoon Jack in the Box Taco Sauce (Copycat)
- $\frac{1}{2}$  slice American cheese, divided diagonally
- 2 tablespoons shredded iceberg lettuce

**Method:**

1. Pour 3 cups cold water into a medium bowl. Add the seasoning mix ingredients and whisk well until dry ingredients are thoroughly dissolved. Set aside.
2. Brown the ground taco beef in a skillet over medium-high heat without overcooking, and drain ground beef if necessary.
3. Pour the blended seasoning mix into the browned taco meat, raise heat to high, and boil mixture for one minute, stirring.
4. Reduce heat to medium and cook mixture, stirring occasionally, until very little liquid remains and ground beef is moist yet not soggy.
5. Cover beef mixture and reduce heat to low, simmer for 5-7 minutes to steam and tenderize meat and flavors to infuse (add more water to refresh consistency if needed).



6. Transfer filling to a food processor and process until fairly fine in texture.
7. Return to skillet on lowest heat to keep warm.
8. Divide enough needed American cheese slices diagonally, shred enough needed iceberg lettuce and heat  $\frac{1}{4}$  teaspoon vegetable oil in a skillet over low heat
9. Turn corn tortillas one at a time in a skillet on both sides until moistened and pliable (this helps tortillas from tearing). Stack prepared tortillas between paper towels to blot.
10. Spoon about 1 tablespoon of warm beef filling mixture into each tortilla. Fold tortilla in half so bottom is curled. Press bottom filled half carefully without tearing tortilla using a taco press or makeshift mold.
11. Leave taco tops open by about 1 inch.
12. Carefully arrange filled, formed tacos into Ziploc bags without crowding or touching, and arrange sealed tacos in a resealable plastic container to protect them from breakage. Freeze overnight or until ready to deep-fry.
13. Slowly preheat deep-fryer with manufacturer's recommended amount of oil to 365°F
14. Fry tacos one at a time for 55 - 65 seconds at 365 °f while supporting each taco with a taco press or tongs, place cooked tacos on absorbent paper to drain slightly.
15. It is recommend having one person frying and one person assembling for better efficiency and fresh, hot tacos.
16. To assemble tacos, open each fried taco carefully, pour 1 teaspoon prepared taco sauce, place one cut American cheese triangle into one side, and garnish with 2 tablespoons shredded iceberg lettuce.

### *Jack in the Box Taco Sauce (Copycat)*

#### **Ingredients:**

- 1 cup cold water
  - $\frac{1}{4}$  cup chili sauce
  - 2  $\frac{1}{2}$  tablespoons white vinegar
  - 1 tablespoon arrowroot or 1 tablespoon cornstarch
  - $\frac{1}{2}$  teaspoon red pepper flakes
  - $\frac{1}{2}$  teaspoon Season-All salt
  - $\frac{3}{8}$  teaspoon granulated garlic
  - $\frac{1}{4}$  teaspoon granulated onion
  - $\frac{1}{4}$  teaspoon white pepper
  - $\frac{1}{4}$  teaspoon Worcestershire sauce
  - $\frac{1}{8}$  teaspoon ground coriander
  - $\frac{1}{8}$  teaspoon ground cumin
  - 1 pinch ground cloves
  - 1 pinch smoked paprika (or chipotle chile powder)
1. Whisk all ingredients together in a medium saucepan and bring to boil over high heat for one full minute, whisking as needed.
  2. Remove from heat and cool, whisking sauce occasionally as it cools.
  3. Pour cooled sauce into a sealable container or a squeeze bottle for convenience.
  4. Shake well before serving again.
  5. Refrigerate any unused portion for up to 2 weeks.