

Mild Taco Beef / Seasoning for Two Pounds

FOOD-TACO-MILD-001 / REV A / 2026.10.10

The recorded request was specific: homemade taco seasoning, not spicy, for two pounds of ground beef. The earlier assistant recipe could not be recovered in readable form. This is a newly written companion recipe that matches that request, rather than a claim to reproduce the missing answer or a tested family recipe. Sweet paprika supplies color while cumin, garlic, onion, and oregano provide the savory flavor.

STATUS	COMPANION RECIPE / UNTESTED
CLASSIFICATION	FOOD
MATERIAL	GROUND BEEF / SWEET PAPRIKA / CUMIN
DISPOSITION	PUBLIC COMPANION RECIPE / ORIGINAL ANSWER UNAVAILABLE
CATEGORY	Food & Recipes
RECORD TYPE	recipe

TECHNICAL NOTES

A mild homemade seasoning for two pounds of ground beef, using sweet paprika, cumin, garlic, onion, and oregano without hot chile powder.

GOAL

Make a practical mild taco filling from pantry spices without relying on a hot premixed chile blend.

EQUIPMENT

- Large skillet
- Measuring spoons
- Spatula
- Food thermometer

INGREDIENTS

- 2 lb / 907 g ground beef
- 1 tbsp sweet paprika, specifically not hot paprika
- 2 tsp ground cumin
- 2 tsp garlic powder

- 2 tsp onion powder
- 1 tsp dried oregano, rubbed between your fingers
- 1 tsp fine table salt, plus more only after tasting the cooked beef
- 2 tsp cornstarch
- 3/4 cup / 180 ml water, plus a splash if needed

METHOD / STEPS

1. Mix the paprika, cumin, garlic powder, onion powder, oregano, salt, and cornstarch in a small bowl.
2. Cook the ground beef in a large skillet over medium heat, breaking it into small pieces. Work in batches if the pan is crowded. Spoon off excess fat, then return all the beef to the pan.
3. Stir in the seasoning blend and water. Bring to a gentle simmer and cook uncovered for about 5-7 minutes, stirring, until the liquid lightly coats the meat. Add a splash of water if it becomes dry before the flavors combine.
4. Check that the beef reaches 160°F / 71°C with a food thermometer; color alone is not a reliable safety check. Taste only after cooking and adjust salt if desired.
5. Serve as taco or burrito filling. Refrigerate leftovers promptly in shallow containers.

BUILD STORY

The missing piece was a usable recipe, not another seasoning discussion.

The batch size and mild flavor target come directly from the recorded request. The original answer was unavailable in readable form, so the ingredients here are an explicit companion addition.

Sweet paprika replaces the color normally supplied by a chile blend. There is no cayenne, pepper flake, black pepper, or hot paprika in the base mixture. Cumin and oregano keep the flavor recognizable without using heat as the main ingredient.

A small amount of cornstarch and water makes the spices cling to the beef. The first useful feedback is whether the cooked result needs more salt, cumin, or moisture; it does not need a hotter pepper to become more flavorful.

RESULT / WHERE THIS STANDS

A complete ingredient list and method now accompany the original mild/two-pound request. No cooked-batch photo or taste report is available yet.

NEXT TO ADD

- Photo and taste notes from the first cooked batch.
- Any preferred salt or cumin adjustment after testing.
- The original answer, if recovered later, for comparison with this companion version.

SAFETY / LIMITATIONS

- This blend is intended to be mild, but check the paprika label: hot paprika and some chile blends add heat. Sweet smoked paprika is an optional smoky substitution, not part of the base recipe.
- Refrigerate perishable leftovers within 2 hours, or within 1 hour above 90°F. Use refrigerated leftovers within 3-4 days and reheat to 165°F. USDA references are linked below.
- The quantities are a newly written starting recipe, not a recovered or user-tested original.

SPECIFICATION

BATCH	2 lb / 907 g ground beef
PREP	5 minutes
COOK	Approximately 15-20 minutes
HEAT	No hot chile powder, cayenne, pepper flakes, or black pepper
BASIS	New companion recipe matching the recorded request; not kitchen-tested
GROUND BEEF	Cook to 160°F / 71°C, checked with a food thermometer

DEVELOPMENT HISTORY

2026.10.10 / REQUEST

Requested non-spicy homemade taco seasoning for two pounds of ground beef.

2026.10.10 / A

Added a clearly identified companion recipe because the original assistant answer was not readable during recovery.

RELEASED MATERIAL / SOURCE LINKS

USDA ground-beef guidance

REFERENCE / MINIMUM COOKING TEMPERATURE

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/meat/ground-beef-and-food-safety>

USDA leftover guidance

REFERENCE / COOLING AND REHEATING

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety>

FOOD-TACO-MILD-001-project-notes.txt

PROJECT NOTES / CURRENT RECORD + NEXT EVIDENCE

<https://u225x.com/downloads/project-notes/FOOD-TACO-MILD-001-project-notes.txt>

FOOD-TACO-MILD-001-report.pdf

PRINTABLE RECORD / PROJECT NOTES

<https://u225x.com/record/FOOD-TACO-MILD-001/pdf>

CONNECTED RECORDS

FOOD-034

<https://u225x.com/record/FOOD-034>

RETURN TO THE LIVING RECORD

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This PDF preserves the public notes at this revision. Visit the record for updates and attached images.

<https://u225x.com/record/FOOD-TACO-MILD-001>