

Add a Little Spice to Your Life!

Grab & Go Spice Kits for Adults: **Tajín Clásico**

Do you love to cook? Do you like to try new flavors and recipes? Or maybe you are in a cooking rut and don't know how to start expanding your cooking repertoire. Let us help you get spicy in the kitchen. Your kit includes a pre-measured packet of Tajín Clásico spice blend and a few recipes.

What is Tajín Clásico? Tajín Clásico seasoning is a spice blend consisting of ground chiles de árbol, guajillo chili, pasilla chili, sea salt and dehydrated lime that was created in 1985 by Horacio Fernández. He wanted to recreate in powdered form the flavors of a sauce made by his grandmother. The bright red color of this spice blend is from the ground chilis which contain capsaicin that may have anti-inflammatory effects. The product is named after the pre-Columbian archaeological site of El Tajín in the eastern Mexican state of Veracruz. Tajín Clásico, commonly called Tajín (pronounced ta-HEEN), entered the U.S. market in 1993 and is now sold in over 30 countries.

Easy ways to add Tajín Clásico to your diet. This blend of chili powder and dehydrated lime has a warm and mild flavor with bold, tangy notes that works well with both sweet and savory foods. In Mexico, locals love to sprinkle it over fresh fruits like watermelon, mangos, apples as well as vegetables like slices of cucumbers and jicama. Use the spice blend in marinades or spice rubs for chicken, fish, shrimp, and even steak for a completely different flavor. Use it to coat the rims of glasses for Micheladas, Bloody Mary, Margaritas or any drink that can benefit from a little extra flavor and a pretty glass rim decoration. Sprinkle Tajín over popcorn kernels. Mix it into sour cream, hummus or guacamole. As Tajín likes to say, it adds a "zing" to everything.

Recipes featuring Tajín Clásico.

- *Tajín Grilled Chicken*
- *Cod Fish Tacos*
- *Jicama Salad*
- *Grilled Mexican Corn (Elote)*
- *Spring Fruit Salad*

Need more inspiration? You can watch a six-part Great Courses class called *The Everyday Gourmet: Essential Secrets of Spices in Cooking* for free with your library card by using a [Hoopla Great Courses BingePass](#) or streaming on [Kanopy](#).

Tajín Grilled Chicken

By Rick A. Martinez

Yield: 4 servings

INGREDIENTS

- Vegetable oil, for the grill
- 8 skinless, boneless chicken thighs (about 2 pounds)
- Sea salt (or kosher salt)
- ½ cup light agave syrup or honey
- ½ cup fresh orange juice
- 1 teaspoon finely grated orange zest
- 3 chipotle chiles in adobo, finely chopped, plus ¼ cup adobo sauce
- 6 garlic cloves, finely grated
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon Tajín Clásico
- 8 scallions, root ends trimmed
- ½ cup cilantro leaves and tender stems

PREPARATION

1. Prepare a grill for medium-high, direct heat; clean the grates well, then brush them with vegetable oil. Alternatively, heat a grill pan on medium high and brush the pan with oil.
2. Arrange the chicken on a sheet tray and generously season both sides with salt. Whisk together the agave syrup, orange juice, orange zest, chipotles, adobo, garlic, olive oil and Tajín in a medium bowl.
3. Brush both sides of the chicken with the Tajín sauce. Grill the chicken, turning and basting often with the Tajín sauce, until cooked through, charred but brick red and glazed, 7 to 9 minutes. Grill the scallions, turning occasionally, until lightly charred on all sides, about 5 minutes.
4. Serve the chicken with the grilled scallions, topped with cilantro.

Cod Fish Tacos

By Gina Homolka

Yield: 4 servings

INGREDIENTS

Fish:

- 4 pieces 4 oz each skinless firm white fish such as cod ((or snapper fillet, mahi mahi), fresh is best, if frozen thawed)
- 1/2 teaspoon cumin
- 1/2 teaspoons kosher salt
- 3/4 teaspoons Tajin Classic

For the Sauce:

- 1/4 cup fat free Greek Yogurt
- 3 tablespoons light mayonnaise
- 1 tablespoon lime juice
- 1-2 tablespoons water (to thin)
- 3/4 teaspoon Tajin Classic
- 1/8 teaspoon kosher salt

For the Slaw:

- 1/4 cup chopped cilantro
- 1 cup white cabbage (sliced)
- 1 cup red cabbage (sliced)
- 1/4 cup shredded carrots
- 1 tablespoon olive oil
- 1 tablespoon lime juice
- 1/4 teaspoon kosher salt
- 8 corn tortillas (charred on the open flame 30 seconds on each side)
- lime wedges (for serving)

PREPARATION

1. Season fish with salt, ground cumin and Tajin.
2. Combine the ingredients for the sauce in a small bowl and refrigerate until ready to eat.
3. Toss the slaw ingredients and keep cold.
4. Place on a preheated skillet and spray with olive oil, cook 4 to 5 minutes on each side until the fish is just opaque and charred. Break up in large chunks.

5. Char the tortillas over an open flame on the burner or in a skillet about 30 seconds on each side, stack on a plate covered with a towel to keep warm.
6. Assemble tacos. Place slaw on the bottom of each tortilla, top with fish and drizzle with sauce, serve with lime wedges.

Jicama Salad

By Hugo Orozco

Adapted by Priya Krishna and Cathy LoRick A. Martinez

Yield: 4 servings

INGREDIENTS

For the Vinaigrette

- ½ cup avocado oil or extra-virgin olive oil
- ¼ cup lime juice
- 1 small garlic clove, finely chopped
- ½ serrano chile, finely chopped
- 1 tablespoon Tajín
- 1 teaspoon fine sea salt

For the Salad

- ¼ cup pepitas (pumpkin seeds)
- 1 small jicama (about 8 ounces)
- ¼ small pineapple
- 2 to 3 Persian cucumbers (about 4 ounces total) or ¼ seedless cucumber
- 2 navel oranges
- 1 to 2 heads little gem lettuce, depending on size (or use hearts of romaine)
- 1 small red onion
- 1 serrano chile
- Tender herbs (such as small leaves of basil, cilantro, dill and/or parsley) or microgreens
- Edible flowers (optional)
- 4 teaspoons Tajín
- Flaky sea salt (such as Maldon), for sprinkling

PREPARATION

1. *Make the vinaigrette:* In the jar of an immersion blender or in a standard blender, purée the avocado oil, lime juice, garlic, serrano chile, tajín and salt until smooth

and emulsified. (Alternatively, combine the ingredients in a jar, cover and shake well to combine.) Set aside.

2. *Prepare the salad:* Heat the pumpkin seeds in a small skillet over low, stirring occasionally, until fragrant and lightly golden, about 4 minutes. Transfer to a small plate and set aside to cool.
3. Using a sharp knife, trim the ends and peel off the brown skin from the jicama. Trim and peel the pineapple. Cut the jicama and pineapple lengthwise in half. Using a mandoline or a sharp chef's knife, cut the jicama, pineapple and cucumbers into very thin slices (about 24 slices of jicama and 16 slices of pineapple). Using a sharp knife, remove the peel and pith from the oranges, then cut them into 8 slices each. Separate the leaves of the lettuce (you should have at least 20). Thinly slice the onion into rings and save the small ones from the center (save the remainder for another use). Thinly slice the serranos.
4. Divide the jicama slices among 4 large plates, followed by the pineapple, cucumber and orange slices. Top with the lettuce leaves, then 2 or 3 red onion rings each, the toasted pepitas and serrano slices. Sprinkle with the herbs and flowers, if using, and finish with the tajín, a drizzle of dressing and some flaky salt at the end. (Alternatively, layer the ingredients on a large wide platter.) Serve any remaining dressing on the side.

Grilled Mexican Corn (Elote)

By Feta Topalu

Yield: 4 servings

INGREDIENTS

- 4 ears fresh corn on the cob
- 2 tablespoons olive oil
- ¼ cup mayonnaise
- ¼ cup crema (Mexican sour cream) or regular sour cream
- 2 cloves garlic, minced
- 1 lime, squeezed
- 2 teaspoons Tajin
- ¼ cup cotija cheese, crumbled
- handful fresh cilantro, chopped

PREPARATION

1. Preheat the grill to medium/high heat.
2. Pull the husk back on each ear of corn. Tie the husk together with a piece of corn husk or kitchen twine. Transfer to a sheet pan and brush corn with olive oil. Grill corn, turning every 3-5 minutes, until slightly charred on all sides.
3. Combine mayonnaise, sour cream, garlic, and lime juice in a small bowl. Slather the mayonnaise/lime mixture on each ear of corn. Sprinkle with Tajin, cotija, and cilantro and serve.

Spring Fruit Salad

By Yvette Marquez Sharpuack

Yield: 6-8 servings

INGREDIENTS

- 1 small yellow mango, such as Ataulfo, peeled, pitted, and cubed
- 1 red-green mango, such as a Haden, peeled, pitted, and cubed
- 1 small jicama, peeled and chopped
- 1 cup chopped pineapple
- 1 cup chopped papaya
- 1 cup watermelon, in balls or cubes
- 1 teaspoon Tajín seasoning
- Salt
- 3 tablespoons fresh lime juice

PREPARATION

1. In a bowl, combine the mangos, jicama, pineapple, papaya, and watermelon and toss gently to mix. Sprinkle with the Tajín, season with salt, and drizzle with the lime juice, then toss well to coat evenly.
2. Cover and refrigerate for at least 1 hour or for up to 1 day before serving.