



ARDENERS
T I O N A L

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Sun, 09/30/2012 - 14:00 -- Miss Lady Bug

Introduction:

Tacos are a favorite in my house so I like to make cilantro taco sauce to go along with them.

It's a very quick and easy blend and store bought sauce doesn't compare to the great flavor this recipe lends.

It's best to make this sauce in advance so all the flavors can meld together.

Preparation:

Blend all ingredients. Simmer on low for 25-30 minutes. Refrigerate.

Image (optional):

Image credit (optional):

[source](#) [1]

Crops:

[cilantro \(coriander\)](#) [2]

Cuisine:

[Mexican](#) [3]

Preparation:

[sauté](#) [4]

Recipe Type:

[sauces](#) [5]

Ingredients:

8 ounces tomato sauce

1/4 cup fresh cilantro, chopped

1 tablespoon white vinegar

1 teaspoon onion powder

1 teaspoon cumin

1/2 teaspoon granulated garlic

1/4 teaspoon chile powder

1/4 teaspoon paprika

1/4 teaspoon cayene pepper

1/4 teaspoon sugar

Group content visibility:

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Source URL: <http://kgi.org/recipes/cilantro-taco-sauce>

Links:

[1] <http://www.missladybugsgarden.com>

[2] <http://kgi.org/crops/cilantro-coriander>

[3] <http://kgi.org/cuisine/mexican>

[4] <http://kgi.org/preparation/saut%C3%A9>

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