Take a time out for some delicious and festive fun! Parents and kids alike can create their own delicious and personalized taco masterpiece with this build-your-own taco stand.

**COOK YOUR TACO FILLING**

**Taco Filling Ingredients:**
- 1 pound lean ground beef or ground turkey
- 1 tablespoon chili powder
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon crushed red pepper flakes (optional)
- 1/4 teaspoon dried oregano
- 1/2 teaspoon paprika
- 11/2 teaspoons ground cumin
- 1 teaspoon salt
- 1 teaspoon black pepper

**Preparation:**
Mix together all dry ingredients in a small bowl. This should make about 3 tablespoons. Use between 2 and 3 tablespoons of the spices for every pound of ground beef or turkey, to taste. Red pepper flakes can be excluded to decrease spiciness.

Put meat in large frying pan and break up using a large spoon or spatula. Turn on burner to medium low heat and cook until thoroughly browned. Add spice mixture and 2/3 cup of water and cook on low until all water has been absorbed. Remove from heat, and serve with a slotted spoon.

**CREATE YOUR TACO STAND**

**Taco Filling Ingredients:**

**Preparation:**
Set out small bowls and fill each with your favorite taco toppings. Set out cooked taco filling in large bowl with slotted spoon. Place tortillas in warmer. Build your own taco by adding filling and all your favorite toppings. Enjoy!