

CopyCat Taco Bell Bell Beefer

Ingredients

Taco Sauce:

8 ounces canned tomato sauce
1/3 cup water
1/4 teaspoon chili powder
1 1/2 teaspoons ground cumin
1 1/2 teaspoons dried minced onions
1 tablespoon white vinegar
1/2 teaspoon garlic powder
1/2 teaspoon garlic salt
1/4 teaspoon paprika
1/4 teaspoon sugar
1/4 teaspoon cayenne pepper

Taco Bell Seasoneds:

1 1/2 tablespoons masa harina
4 1/2 teaspoons chili powder
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon seasoning salt
1/2 teaspoon paprika
1/4 teaspoon ground cumin
1/2 teaspoon garlic salt
1/4 teaspoon sugar
1 teaspoon dried minced onions
1/2 teaspoon beef bouillon powder
1 1/3 pounds ground chuck
3/4 to 1 cup water

Bell Beefer Sandwich:

4 white hamburger buns
3/4 cup finely shredded Cheddar cheese
1/2 cup diced white onions
1 cup shredded lettuce

Directions

Place all of the sauce ingredients in a saucepan, stir well, and simmer at a very low temperature for 15 to 20 minutes. Remove from the heat and cool to room temperature. The sauce may be kept in the refrigerator for several days.

Combine all the ingredients except the meat and the water. Stir well to ensure that all the spices are thoroughly and evenly blended.

Crumble the ground beef into a large skillet (preferably nonstick) and stir until the meat is browned.

Remove the browned beef from the heat, and drain.

Return the beef to the pan, and add the spice mix and 3/4 to 1 cup water. Simmer on medium-low heat for 20 minutes, until most of the moisture has cooked away. Remove the pan from heat before the meat is completely dry.

Toast the buns under a broiler until they just begin to brown. This will help the bread hold together better. Scoop 1/4 of the meat onto each bottom bun. Drizzle a tablespoon of sauce over the seasoned beef and top with cheese, onion, and lettuce. Cover the sandwich with the top of the bun and serve.