

Homemade Achiote Paste ~ Recado Rojo



Achiote Paste – Makes 1 cup

3 whole cloves

1 bay leaf

¼ cup annatto (achiote) seeds*

2 tsp coriander seeds

2 tsp cumin seeds

2 tsp dried Mexican oregano

1 tsp black peppercorns

1 tsp kosher salt*

4 garlic cloves

¼ cup distilled white vinegar

1 tsp finely grated lime zest

1 tsp finely grated orange zest

→In a spice grinder, grind cloves, bay leaf, annatto (achiote) seeds, coriander seeds, cumin seeds, oregano, peppercorns, and salt until finely ground. Pour into a small bowl.

→In a blender, blend garlic cloves, vinegar, lime zest, and orange zest until garlic is thoroughly pulverized.

→Add this mixture to the ground spices, and stir to combine. This should form a thick paste.

→Store in airtight container for 1 month in the refrigerator.

NOTES:

- Annatto (achiote) seeds can be found at a Latin American/Mexican grocery store or [online](#).
- I use pink Himalayan salt.

Recipe Source: Bon Appetit

