



Recado



½ cup of paste



5-10 mins

INGREDIENTS

- 1/4 Cup Annatto Seeds (dry from grocery store)
- 2 tsp Oregano
- 1/4 tsp Marjoram
- 3/4 tsp Ground Cumin
- 1/2 tsp Black Pepper
- 1/2 tsp Salt
- 1/4 tsp Ground Coriander
- 1/4 tsp Ground Allspice
- 1/4 tsp Ground Cloves
- 1/4 tsp Ground Cinnamon
- 12 Cloves Garlic, Peeled
- 1/4 Cup Apple Cider Vinegar

DIRECTIONS

- Toast annatto seeds in a dry skillet over low heat for about 1-3 minutes until they become fragrant. This helps intensify their color and flavor. Be careful you don't burn them, as that will make the paste taste bitter.
- In a small bowl, mix together the oregano, marjoram, cumin, pepper, salt, coriander, allspice, cloves, and cinnamon.
- Place the toasted annatto seeds into a spice grinder, or mortar and pestle. Grind them until they reach a coarse, grainy powder.
- Add the ground Annatto seeds, mixed dry spices and the garlic cloves to a blender/food processor. Process until the mixture is very finely ground.
- Pour in the apple cider vinegar.
- Process the entire mixture until it forms a smooth, very thick, and uniform paste. Scrape down the sides a few times to make sure everything is completely incorporated.
- Transfer the Red Recado paste to an airtight container. It will keep well in the refrigerator for several weeks or can be frozen for longer use.