

This is a Mexican marinade from Yucatan. The primary flavoring ingredient is annatto seeds, hard red seeds of the annatto tree, native to the tropics. They tint foods a bright yellow. They are used to color Cheddar cheese orange and butter yellow. This marinade is good on any meat, but we especially like to use it on grilled fish or chicken.

Recipe From : La Parilla the mexican grill by Reed Hearon

2 Tablespoons Annatto Seeds  
1/2 Cup Water  
1 Teaspoon Ground Allspice  
2 Teaspoons Ground Black Pepper  
1/2 Cup Ancho Chile Powder  
4 Teaspoons Kosher Salt  
1 Tablespoon Mexican Oregano -- Toasted And Ground  
3 Cloves Garlic -- Peeled  
1/2 Medium White Onions -- Thickly Sliced  
1/4 Cup Apple Cider Vinegar  
1 1/2 Cups Freshly Squeezed Orange Juice  
1/4 Cup Freshly Squeezed Lemon Juice

This mild, citrusy red spice paste can transform the blandest of foods. It comes from the Yucatan, where it typically flavors Pibil-style suckling pig. The pig is rubbed with the recado, wrapped in banana leaves, and then cooked in a stone-lined pit until the meat is so tender it falls off the bones. Grilling is a less traditional, but no less delicious, method. Use for meat, fish, and poultry. Purchased achiote paste saves a good deal of time and makes a less complex but acceptable recado.

Put the annatto seeds and water in a small saucepan and place over high heat. Bring to a boil, cover, and lower heat to simmer. Cook 30 minutes. Remove from heat and let steep 2 hours, or until softened.

Pan roast the garlic and onions until brown and soft.

Drain the annatto seeds and put into a blender or food processor along with all the remaining ingredients. Blend until smooth. Keeps, tightly covered, up to 5 days in the refrigerator.

Makes about 2 1/2 cups.