

# Recado Colorado - Quick Achiote Paste

## Description

Achiote Paste comes from the seeds of the annatto tree, native to the Americas. Achiote paste has an earthy flavor, on the bright side, but is not a hot or spicy chile. Recado Colorado is a quick version of achiote paste.

## Ingredients

- 2 tbsps crushed achiote seeds
- 4 tbsps fresh lime juice
- 1/4 tsp turmeric

## Instructions

Place the ground achiote seeds, fresh lime juice and turmeric in a mortar and pestle and mash the ingredients thoroughly. Ground achiote seeds are already a fine enough powder, so you don't really need the mortar and pestle to grind the seeds any further.

## Notes

Achiote paste is a flavorful rub that goes well with pork, chicken and fish such as red snapper. This style of paste is popular in the Yucatán. Achiote provides a unique flavor that you'll be excited to discover.

You can usually find ground achiote seeds in the spice section at a Mexican grocer (we have many of these stores in Southern California).



## Summary

**Yield:** 2

**Prep Time:** 10 minutes

**Category:** Rubs

**Cuisine:** Mexican