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.



Summary

Yield: 2
Prep Time: 10 minutes
Category: Rubs
Cuisine: Mexican

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).