

Achiote Marinade

Swick

Makes 1 cups | Active Time: 10 minutes | Total Time: 10 minutes

Chef's Notes

This is a Mexican marinade from Yucatan. The primary flavoring ingredient is annatto seeds, which are hard red seeds of the annatto tree. The paste is available in many grocery stores, but it can also be ordered online.

The marinade can be made a day in advance.

Step 1: Making the Marinade

- 2 oz achiote paste (ground annatto seed paste) Into a small bowl, break up the achiote paste. Add the oregano and cumin and mash with a fork.
- 2 to 3 limes (approx. 6 tbsp)
- 2 tbsp vinegar (white or red) Next, add the lime juice, vinegar, oil, garlic and chipotle sauce. Mix to combine then add the salt and pepper and taste for seasoning. Add a touch more salt or pepper, if needed.
- 2 tbsp grapeseed oil
- 1 tsp dried oregano
- 1/2 tsp ground cumin
- 2 cloves garlic (minced) If you like things a bit more spicy, you can add some of the chipotle peppers from the can. Some people even add toasted and ground chile de arbol to the marinade for extra heat.
- 1 tbsp chipotle adobo sauce (or to taste)
- 2 tsp sea salt (or to taste)
- 1 tsp freshly ground black pepper