

Homemade Achiote Paste

March 12th, 2025

This recipe serves: 1

Prep Time: 00:15

Cook Time: 00:00

Achiote Paste is a traditional Mexican Recados or spice paste that is used to flavor meat. Achiote (also called annatto) is a redish-orange powder that is ground from the seeds of the achiote plant. Achiote has a mild, nutty, sweet flavor, with a slight taste of pepper. Achiote paste can be made by mixing achiote powder with other ingredients. Achiote paste can be used to season chicken, pork, beef, or fish.

Ingredients:

2 Tablespoons Ground Annatto

1 Tablespoon Cornmeal

2 Teaspoons Dried Oregano

1/2 Teaspoon Ground Coriander Seeds

1/2 Teaspoon Garlic Powder

1/2 Teaspoon Ground Cumin

1/2 Teaspoon Black Pepper, freshly ground

1/8 Teaspoon Ground Cloves

Directions:

Mix the ingredients in a small bowl.

Refrigerate in a sealed container up to 4 weeks.