

Recado Rojo

6 Tbsp annatto seeds
2 Tbsp coriander seeds
2 Tbsp black peppercorns
1 Tbsp cumin seed
1 Tbsp allspice berries
6 arbol chiles
6 whole cloves
1 cinnamon stick

3 Tbsp salt
3 Tbsp dried oregano
2 Tbsp fried garlic
1 Tbsp habanero powder
¼ cup vinegar powder

1. Toast the first batch of ingredients at 290° for 15 minutes.
2. Grind everything together.