

Recado Colorado

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Enough marinade for 25 pounds of meat, makes about 1 ½ cups.

This will keep in the freezer for up to a year if stored in a wide-mouth glass jar. Used in the marinade for 2007 Ark Dinner “Spoon Soft Hereford Pork.”

- 1 white onion unpeeled and roasted
- 1 inch stick of canela crushed (Mexican cinnamon)
- 2 small heads of garlic, unpeeled and roasted
- 1 tblsp black peppercorns
- 3 tsp annato (achiote) (available in Mexican markets. Easiest to use pre-ground)
- 8 whole cloves
- 6 allspice berries
- 1 ½ tsp dried Mexican oregano
- ½ tsp cumin seeds

Peel and quarter the onion and remove garlic from its papers. Puree in a food processor. Grind dry spices in a coffee grinder to a powder. Blend to form a paste. May store in a refrigerator for several weeks, or freeze for several months.

Per 4 pounds of pork:

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| 1/4 c Recado Colorado paste | 2 tblsp orange juice |
| 3 tblsp lime or lemon juice | 6 cloves of garlic, in slivers |

Cut 1-inch incisions in meat to allow marinade to penetrate. Rub meat with marinade and insert slivers of garlic into incisions and allow to marinate overnight.

Annie's Carolina Marinade for Pork

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This was my mother's marinade for pork. She learned it while my family was stationed in South Carolina during WWII. We love it on country style ribs, cooked real slow on the grill. Enough for 3 to 4 pounds of pork

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| 3-4 garlic cloves | 1 cup celery tops |
| 1 ½ tblsp worchestershire sauce | 2 tsp ground yellow mustard |
| ½ cup cider vinegar | 1/4 cup sorghum syrup |
| salt to taste | |

Place all ingredients in a blender or food processor and puree. My mother used to grind the celery tops and garlic in a mortar and pestle with salt and then incorporate the rest of the ingredients into the paste

Source: Sorghum syrup is available online or at Andy's Produce in Sebastopol