

What's cooking?

Thoughts and recipes of a kitchen adventurer

Chicken legs with achiote sauce

Makes 6 servings

Preparation time: 15 minutes

Cooking time: 45-60 minutes

Cooking method: marinate, baking

For this recipe you will need:

- 1 TBSP [annatto seeds](#)*
- ½ tsp cumin
- ½ tsp ground oregano
- 1 tsp [whole allspice](#)*
- 2 TBSP [ground chile ancho](#)*
- 4 cloves garlic, minced
- ¼ cup vinegar
- ½ cup fresh orange juice
- ½ tsp olive oil
- 6 pieces chicken drumsticks and thighs
- salt and pepper to taste
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*If you have trouble finding the ingredients at your local store, click on the links to get them online

Preparation:

1. Dry-toast annatto seeds along with the rest of the spices in a heavy skillet over medium heat. Stir constantly until fragrant, around 2-3 minutes.
2. Cool slightly and grind in a food grinder (I used my blender on high speed)
3. In a large bowl whisk together spice mixture, garlic, vinegar, orange juice, and oil until well blended.
4. Coat chicken pieces with salt and pepper and arrange in a baking dish.
5. Add the annatto sauce and marinate overnight.
6. Preheat oven to 350° F (175° C)
7. Cover baking dish and bake for about 45-60 minutes. Chicken should be tender and fall right off the bone when tested with a fork.
8. Serve with white rice and enjoy!

About this recipe:

- You can get the achiote paste at any Mexican market or some grocery stores. In that case just follow the instructions on the package. But where's the fun on that?
- I like to cook chicken with the skin on. It gives the dish a lot of flavor. You can take it off right before serving or eating it.
- You can replace the amount of chile ancho to adjust spiciness to your liking. It can be replaced with ground red pepper or ground chipotle peppers.
- It is not necessary to marinate overnight, but make sure that it marinates for at least 2 hours before baking.

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