

Ancho Chile And Orange Marinade

SOURCE: The Splendid Table (www.splendidtable.org)

Warming, rich, lively, but not too hot, this marinade lends verve to chicken, seafoods, pork & vegetables for grilling, roasting, braising or sautéing. It keeps for a month in the refrigerator. Adding a few spoonfuls to your favorite soup can really be dynamite!

- * 1/4 tsp each whole cumin & coriander seeds
- * 1/2 medium onion, thickly sliced
- * 8 large cloves garlic, unpeeled
- * 8 dried ancho chiles
- * Generous pinch cinnamon
- * 1/4 tsp freshly ground black pepper
- * Shredded zest of a large orange
- * 1/2 tsp dried oregano
- * Hot water
- * Juice of a large orange, or more to taste
- * Juice of 1/2 lime
- * Salt to taste

In heavy skillet over medium heat toast cumin & coriander about 5 minutes, or till aromatic. Grind to powder in a coffee mill or with a mortar & pestle. Add onion, garlic & chilies to pan, roasting chilies 3-5 minutes till aromatic. Remove immediately. Take onion slices to golden & garlic to slightly softened (about 10 minutes). Stem/seed chiles, then cover with hot water & let soak 30 minutes. Meanwhile toast the cinnamon, pepper & orange zest 10 seconds over medium heat.

Combine all ingredients in a blender (peeling garlic first), including chiles + a few tablespoons of their liquid. Puree, season to taste & refrigerate till needed. Marinate larger pieces of meat or poultry from several hours to overnight. Chicken breasts could go from several hours to overnight. Fish needs only an hour or so, while vegetables (thick sliced onions, zucchini, carrots, sweet potatoes, peppers, eggplant, potatoes, corn on the cob) are ready for cooking within an hour. Always refrigerate marinating foods.

Makes about 1 C