

Couscous

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Servings: 6



Commonly mislabeled a grain, couscous is actually semolina pasta, rolled into small pellets. It is the universal accompaniment to all tagines in north Africa, though rice will work fine in its absence.

Ingredients

2 cups instant couscous, medium grind
3 cups chicken stock
1 teaspoon salt
2 tablespoons butter, or extra-virgin Olive oil
pinch cinnamon

Cooking Method

Place the couscous in a small baking pan or wide bowl that will hold 6 cups.

In a sauce pan over medium heat, combine the water or stock, salt and butter or olive oil and spice, if using.

1. Bring to a boil and pour over the couscous.
2. Stir well and cover the pan or bowl with aluminum foil.
3. Let rest for 10 minutes.

Fluff the couscous with a fork.

Serve immediately in a warmed dish.