



Cranberry Couscous

This is a seasonal take on a popular side dish. Fresh cranberries provide a pleasing tartness and bright color to accompany any of your favorite fall meals, but we love the simplicity of this dish!

4 servings

Ingredients

2 cups fresh cranberries
1/4 cup honey
1 cup couscous
1 1/4 cup chicken stock
1 tablespoon butter
1 tablespoon olive oil
1/2 cup onion, chopped
1/4 cup scallion, green tops, chopped
3 tablespoons lemon juice
3 tablespoons fresh parsley, minced

Preparation

To prepare the cranberries:

Place the cranberries in a large pot with just enough water to cover them. Bring to a boil and continue to cook until the cranberries have popped. Drain and mix well with the honey. Set aside.

To prepare the couscous:

Bring the chicken stock to a boil. Add the couscous and mix well. Remove from the heat and cover. Let it rest for 5 minutes, then fluff the couscous with a fork. Set aside.

Heat the butter and olive oil in a sauté pan until shimmering. Add the chopped onion and scallions and sauté until soft. Do not brown. Add the fresh cranberries and minced parsley and mix well. Remove from heat and toss with the cooked couscous.

Serve immediately.

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