

Couscous with Dried Fruit

Recipe By *Brynie Greisman*



Cooking and Prep:  55
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Serves:  10

Contains:  

Preference: Parve

Difficulty: Easy

Occasion: Rosh Hashanah,
Tu-Bishvat

Diet: Vegetarian

Source: Family Table by
Mishpacha Magazine

Cuisines: Moroccan

This is a dish with slight Moroccan flavor. The liquor imparts delicious aroma and taste. It's especially appealing as the couscous is ready in minutes, with no cooking necessary, and the fruit can be cooked and frozen, and defrosted when needed. In addition, it's served on a platter or serving bowl and there's no need for individual portions. Thanks, R.K.

Ingredients (12)

Main ingredients

- 1 large onion, diced
- 1–2 tablespoons oil
- 1/4 cup sugar
- 3/4 cup orange juice

- 1/4 teaspoon salt
 - dash or two of cinnamon
 - 3/4 cup water
 - 3/4 cup arak liquor
 - 500 grams (1 pound, 2 ounces) pitted prunes
 - 500 grams (1 pound, 2 ounces) dried apricots
 - 1/2 cup golden raisins
 - 1 (12-oz./350-g.) bag couscous
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Start Cooking

Make the Couscous and Dried Fruit

1. Sauté onion in oil until soft. Add sugar, orange juice, salt, and cinnamon. Bring to a boil, lower flame, and simmer for 20 minutes. Add the water, arak, and dried fruit. Cook together until everything is soft, approximately 20 minutes. There should still be liquid left and the mixture should be syrupy.
2. Meanwhile, prepare couscous according to package directions, seasoning just with salt and pepper. To serve, place cooked couscous in a deep bowl or serving platter. Pour cooked fruit down the center. Serve hot.

Note:

Couscous comes in different granulations of fine, medium, and course, and even in a whole wheat variety. All work fine for this recipe. You can even sub two cups of rice for the couscous.

Tip:

Arak is a clear, colorless, unsweetened anise- flavored liquor.