

The Joy of Jewish Cooking

Moroccan Sweet Couscous with Mixed Dried Fruits Moroccan from Sherri Duchin

This dish tastes good when served warm right after it is prepared as part of a buffet, or you can chill it and serve it later. I made it as part of the buffet we served at our adult B'nai Mitzvah luncheon at CBSW in 2011 so it always reminds me of that special day. In the cookbook that is noted below, the author says that she serves this at all her Jewish holiday meals and that it is a traditional dish served in Morocco for Chanukkah. It is very kid-friendly because it is sweet.

Moroccan Sweet Couscous with Mixed Dried Fruits from *Entree to Judaism, A Culinary Exploration of the Jewish Diaspora* by Tina Wasserman



Ingredients:

1 cup Israeli couscous (large, pearl sized couscous)
2 Tablespoons butter
1/4 cup sugar
1/2 teaspoon vanilla
One 7-ounce package of chopped mixed dried fruits (about 1.1/2 cups). Use whatever fruits you like.
1/3 cup whole almonds roasted and coarsely chopped.
2 Tablespoons pine nuts, lightly roasted (optional)
1/3 cup milk with 3 drips of almond extract added
Cinnamon, Medjool dates, pomegranate seeds, and/or dried apricots to garnish

Directions:

1. Cook couscous in a large pot of boiling salted water for about 5 to 6 minutes or until tender, but still firm.
Drain, but do not rinse, and place in a large mixing bowl.

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2. Melt the butter in a 1-cup bowl in the microwave for 35 seconds. Add the sugar and cinnamon and stir to combine. Pour the mixture over the couscous and stir to coat thoroughly.
3. Add the dried fruit and nuts.
4. Mix the 3 drops of almond extract into the milk. Add just enough of the milk to the couscous to moisten it. Do not add too much or the mixture will be runny. Reserve excess milk in case the couscous is dry. Remoisten before you garnish.
5. Pile the couscous mixture into a mound or pyramid shape on a serving platter. Sprinkle with additional cinnamon and garnish with date halves, pomegranate seeds or apricot slivers.

Yield: 10 or more servings as part of a holiday buffet