

Simple Cous Cous

serves 6

A quick and satisfying accompaniment to many side dishes and meals. This pairs well with beans, stews, soups, and many meat dishes. Add different flavorings and aromatics to harmonize this to many meals.

1 cup cous cous (for an extra special treat use hand rolled Tunisian cous cous; the difference is amazing.)
1 T. extra virgin olive oil
1 1/4 cups vegetable stock or water

1 tsp. of any or all of the following:
balsamic vinegar
tamari
toasted sesame oil
fresh mint
fresh cilantro
lime or lemon juice
1/2 tsp. of any of the following:
granulated garlic
cumin and coriander
chili powder
basil, dried

Place the cous cous in a bowl with olive oil and any of the optional ingredients you'd like to use. Bring the vegetable stock or water to a boil. Pour the liquid over the cous cous, stir well, and place a plate or pot lid over the bowl to allow the cous cous to steam. If using hand rolled cous cous, follow the instructions on the package; it is usually a larger grain and must be actually cooked briefly. Let steam for 5-10 minutes. Fluff with a fork and serve with multiple side dishes.