

Moroccan Couscous



Recipe courtesy of Ina Garten

Show: Barefoot Contessa | Episode: Dinner and a Movie

Total: 20 min
Prep: 5 min
Inactive: 10 min
Cook: 5 min
Yield: 6 to 8 servings
Level: Easy

Directions:

1 Melt the butter in a large saute pan, add the shallots and cook for 3 minutes over medium heat. Add the chicken stock, salt and pepper, raise the heat to high and bring the stock to a boil. Off the heat and add the couscous. Cover the pan and let it sit for 10 minutes.

2 Add the pignoli nuts and currants to the couscous, stir and serve.

Ingredients:

- 4 tablespoons (1/2 stick) unsalted butter
- 3/4 cup chopped shallots
- 3 cups Homemade Chicken Stock, recipe follows, or canned broth
- 1/2 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1 1/2 cups couscous
- 1/2 cup pignoli nuts, toasted
- 1/4 cup currants

Homemade Chicken Stock:

3 Place the chickens, onions, carrots, celery, parsnips, parsley, thyme, dill, garlic, salt, and peppercorns in a 16 to 20-quart stockpot with 7 quarts of water and bring to a boil. Skim the surface as needed. Simmer uncovered for 4 hours. Strain the entire contents of the pot through a colander, discarding the chicken and vegetables, and chill. Discard the hardened fat, and then pack the broth in quart containers.

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Homemade Chicken Stock:

- 3 (5-pound) chickens
- 3 large onions, unpeeled and quartered
- 6 carrots, unpeeled and halved
- 4 celery stalks with leaves, cut in thirds
- 4 parsnips, unpeeled and cut in 1/2, optional
- 20 sprigs fresh flat-leaf parsley
- 15 sprigs fresh thyme
- 20 sprigs fresh dill
- 1 head garlic, unpeeled and cut in 1/2 crosswise
- 2 tablespoons kosher salt
- 2 teaspoons whole black peppercorns