

## *Couscous Salad*

**Marilyn Sprague, served on bus trip to NY Gardens**

From “Great Recipes from Great Gardeners”

Yield: 16 servings

6 cups chicken stock (I ended up using much less – maybe 4 cups – see note below)  
9 tablespoons olive oil  
½ teaspoon ginger  
¼ teaspoon saffron  
3 cups uncooked couscous (that is 2 boxes – I use “original” flavor) see note\*  
¾ cup currants (or use Craisins if you don’t have currants)  
¾ cup chopped pitted dates  
2 ¼ cups finely chopped celery  
1 ½ cups chopped carrots  
1 cup minced scallions  
½ cup minced parsley  
2 ¼ tablespoons lemon juice (I add more to taste)  
¾ teaspoon salt  
½ teaspoon cinnamon  
¾ cup toasted pine nuts

The recipe says uncooked couscous, so I adapt, as boxes I find are already pre-cooked. Therefore, I use package directions for cooking time, but add the amount of chicken stock stated above (package directions call for even less) and add 6 tablespoons olive oil, ginger and saffron to the liquid. Bring to boil, add couscous. Follow package instructions (immediately take off of heat, cover, and let stand 5 minutes). Then fold in currants and dates; let stand, covered, for 15 minutes. Stir in celery, carrots, and scallions. Combine parsley, lemon juice, salt, cinnamon, and remaining 3 tablespoons olive oil in small bowl; mix well. Pour over couscous, tossing well. Chill, covered, overnight. Toast pine nuts and sprinkle on couscous before serving.

Sometimes after the first “set” for 5 minutes, the couscous is clumpy; just break up with fork!