

# Golden Couscous

→ BY WILLOW WELTER

*Adult Help Needed.*

Couscous is a popular food in Africa and Asia. You'll find couscous at most grocery stores, in boxes and in the bulk aisle. Serves 8.

## Ingredients

- 6 c. vegetable or chicken broth
- 6 tbsp. butter
- 3 c. chopped onions
- 2 tsp. ground turmeric
- 1 tsp. ground cumin
- 3 c. couscous (about 1 pound)
- salt and pepper to taste
- ¾ c. slivered almonds, toasted (optional)

## Directions

- 1 Bring broth to a boil in a medium-size saucepan. Reduce heat to very low and cover.
- 2 Melt butter in a large saucepan over medium heat. Add onions and sauté until tender and light-golden, about 8 minutes. Add turmeric and cumin. Stir 1 minute.
- 3 Add couscous to onion mixture, and stir until coated. Mix into hot broth, then remove from heat. Cover and let stand until broth is absorbed, about 12 minutes.
- 4 Fluff couscous with a fork, and season with salt and pepper. Mound on a platter and sprinkle with almonds.

