



RECIPE      Blood Orange and Toasted  
ENDORSED FOR      Almond Couscous

LeeAnn Camut

Page: 1

- 
- |     |                                                              |
|-----|--------------------------------------------------------------|
| 2   | cups orange juice                                            |
| 1   | Tbsp. butter                                                 |
| 1/2 | tsp. salt                                                    |
| 1/2 | tsp. ground cardamom                                         |
| 1   | 10-oz. pkg. couscous                                         |
| 1/2 | cup dried cherries                                           |
| 2   | large blood oranges, peeled, halved or quartered, and sliced |
| 1/2 | cup slivered almonds, toasted                                |
| 1   | tsp. finely shredded lime peel                               |

1. In a large saucepan heat juice, butter, salt, and cardamom to boiling. Stir in couscous and cherries. Remove from heat; cover and let stand 5 minutes.
  2. Stir in oranges, almonds, and lime peel.
- Makes 8 servings.