



## Gratz Insider, Fall 2015 - Story Continuation

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### The Gratz Gourmet

In addition to learning much about Jewish-Moroccan folklore and Sephardic ballads, Dr. Guzofsky also learned much about Jewish-Moroccan food during her fieldwork because her interview subjects always insisted on feeding her. She dined on scrumptious lamb stews with dried fruit, exotic and colorful salads, dishes spiked with hot harissa, and the ever-present savory and sweet couscous.

Regrettably, since she was focused on her academic research at the time, Dr. Guzofsky never asked her Moroccan hosts for any of their recipes. In the recipe below, she attempts to recreate a simple couscous dish. Dr. Guzofsky reproduced this recipe to the best of her recollection, improvising to keep the ingredients limited to what is typical in Jewish communities in the Moroccan cities of Tetuan, Tangier and Larache. This couscous dish is an excellent accompaniment to grilled meat and can also be served on its own as a dessert.

#### Killer Couscous

1 package of couscous (preferably, small grain couscous)

Diced dates

Diced apricots

Whole dark and golden raisins

Slivered almonds

Raw, unsalted pistachio nuts

Cinnamon

1 teaspoon lemon juice

Cayenne

Sugar or honey (optional)

*(Experiment with the quantities.)*

1. Prepare couscous according to package directions.
2. Add dried fruit to taste.
3. Add nuts to taste.
4. Add cinnamon to taste.
5. Add 1 teaspoon lemon juice.
6. Add 1 pinch cayenne.
7. Sugar or honey can be added to taste, but it is not necessary because the dried fruit already makes the dish sweet.
8. Mix all the ingredients together and serve at room temperature.