



MOROCCAN LAMB KEBABS WITH GOLDEN COUSCOUS

Basically from <http://www.epicurious.com/recipes/food/views/moroccan-lamb-kebabs-with-golden-couscous-108302>

INGREDIENTS

Kebabs:

- ¾ cup Olive oil
- 2/3 cup Fresh lemon juice
- 6 Large garlic cloves, minced
- 2 Tbsp Fresh mint, chopped
- 4 tsp Salt
- 4 tsp Grated lemon peel
- 2 tsp Ground black pepper
- 2 tsp Ground coriander
- 1 tsp Ground cumin
- 4 pounds Boneless leg of lamb, cut into 2" cubes
- 16 12" metal skewers
- 32 Whole dried apricots (Mediterranean preferred) soaked in boiling water 5 minutes
- 4 Red onions, each cut into 8 chunks

Golden Couscous:

- 6 cups Low-salt chicken broth
- 6 Tbsp Butter
- 3 cups Chopped onions
- 2 tsp Ground turmeric
- 1 tsp Ground cumin
- 3 cups Couscous (about 1 pound)
- 2/3 cup Slivered almonds, toasted

DIRECTIONS

1. Whisk first 9 ingredients in a medium bowl to blend. Transfer ½ cup of the marinade to a small bowl; cover, chill, and reserve as a basting sauce.
2. Add lamb to remaining marinade in medium bowl. Toss to coat. Marinate 2 hours at room temperature or cover and refrigerate overnight.
3. Prepare barbecue – medium-high heat. Start Golden Couscous (below).
4. Remove lamb from marinade. Thread lamb cubes onto 8 skewers, dividing equally. Thread apricots and onion chunks alternately on remaining 8 skewers.
5. Brush all skewers with some of the reserved marinade. Sprinkle onion-apricot skewers with salt and pepper.
6. Grill onion-apricot skewers until onions soften and begin to brown, occasionally turning and basting with marinade, moving skewers to cooler part of barbecue if needed to keep apricots from burning, about 10 minutes.
7. Grill lamb to desired doneness, turning occasionally, about 8 minutes for medium-rare.
8. Mound Golden Couscous on platter. Top with skewers and serve.

Golden Couscous:

9. Bring broth to boil in medium saucepan. Reduce heat to very low; cover to keep hot.
10. Melt butter in heavy large saucepan over medium heat. Add onions; sauté until tender and light golden, about 8 minutes.
11. Add turmeric and cumin; stir 1 minute.
12. Add couscous; stir until coated with onion mixture.
13. Mix in hot broth. Remove from heat. Cover and let stand until broth is absorbed; about 12 minutes.
14. Fluff couscous with fork. Season generously with salt and pepper. Mound on platter. Sprinkle with almonds.

Note: Several recipe testers added golden raisins. Many mentioned using quick-cooking couscous and half the liquid (equal parts couscous and broth). One wise commenter noted there are many types of couscous and suggested adjusting the liquids to match the instructions on the couscous label.