

A Recipe from...



AZTEC COUSCOUS

1 CUP COUSCOUS

1/2 TEASPOON GROUND CUMIN

1 TSP SALT(TO TASTE)

1 TO 1-1/4 CUPS WATER

1-3/4 CUPS BLACK BEANS OR 1 15OZ CAN

1 CUP KERNEL CORN

1/2 CUP RED ONION FINELY CHOPPED

1/4 CUP FRESH CILANTRO MINCED

1 JALAPENO MINCED

3 TBS GARLIC OLIVE OIL

3 TO 4 TBS FRESHLY SQUEEZED LIME JUICE

Place couscous, cumin, and salt in a large heatproof bowl and pour 1 cup boiling water on top. Cover tightly and let sit until all the liquid is absorbed, about 10 minutes. If the couscous is not quite tender, add an additional 1/4 cup of boiling water, cover and let stand for a few minutes more. Fluff with a fork

Toss in black beans, corn, red onion, cilantro, and jalapeno. Mix in the garlic, olive oil, and enough lime juice to give the salad a puckery edge. Serve warm or at room temperature

Serves 4