



**GOOD
FOOD**

S T O R E

Breakfast Couscous with Dried-Fruit Compote

- 1 1/4 cups water
- 3 tablespoon packed dark brown sugar
- 1 1/2 cups mixed dried fruit (e.g.,
apricots, cherries, cranberries,
and apples), chopped if large
- 1 tea bag black tea
- 1 to 3 teaspoon fresh lemon juice
- 1 cup couscous
- 3 tablespoon unsalted butter
- 1 1/2 cups boiling water
- 1/2 teaspoon cinnamon
- Optional:** Chopped toasted
almonds and warm milk for
drizzling

Yields 4 servings.

Compote

Simmer water, sugar and fruit in a small saucepan over medium heat, uncovered, stirring occasionally, until liquid just starts to become syrupy, about 8 minutes. Add tea bag and let steep off heat while making couscous.

Couscous

Cook couscous in butter in a heavy medium saucepan over medium-high heat, stirring, until pale golden, about 2 minutes. Off heat, stir in water, cinnamon, and 1/8 teaspoon salt. Cover tightly. Let stand 5 minutes, then fluff.

To serve, squeeze tea bag and discard, then add lemon juice to compote. Serve couscous in bowls, topped with compote.

This recipe originally appeared in Gourmet, October 2008.