

Berberé Blend

½ tsp. Allspice
¼ tsp. Cinnamon
¼ tsp. Cloves
1 tsp. Cumin
2 tsp. Anise
½ tsp. Nutmeg
1 tsp. Ginger
3 Tbsp. Paprika
1 Tbsp. Cayenne
¾ tsp. Cardamom (optional)
½ tsp. Coriander (optional)

Berberé Couscous with Raisins

1 Tbsp. Olive oil
½ Onion, diced
1 Tbsp. Berberé Blend
1 ½ cups Chicken Broth
¾ cup Raisins
1 cup Whole wheat couscous
Salt and Pepper to taste
Slivered, toasted almonds for garnish

In a medium sized pot, heat the olive oil and sauté the onions until tender. Add the Berbere Blend and cook about 1 minute. Add broth, and bring to a boil. Remove from heat, stir in raisins and couscous, cover and let sit 5 minutes or until broth is absorbed. Fluff with a fork, and top with almonds.