

Pork & Apricot Tagine

Ingredients (Pork)

- 2 Tbsp Vegetable oil
- 2 pound Pork shoulder, trimmed and cut into 1" cubes
- 1 each Yellow onion, julienne
- 1 each Garlic clove, crushed
- 1 inch piece Ginger, fresh, peeled and grated
- 2 tsp Coriander, ground
- 1 tsp Cumin, ground
- 1 tsp Allspice, ground
- 1 each Serrano chile, seeded and diced
- Pinch Red pepper flakes
- 1 28oz can Diced tomatoes with juice
- 1 cup Water
- 1 Tbsp Honey
- 6 oz Apricots, dried, cut in ½" strips
- ½ cup Cilantro, chopped
- To taste Salt and Pepper

Instructions

1. Heat the oil over medium-high heat in a Tagine (or large sauce pan with a lid). Add the pork, working in batches if needed, and cook for 5-6 minutes, stirring frequently until well browned on all sides. Transfer to a clean pan and set aside.
2. Add the onions and cook for 7-9 minutes, stirring occasionally, until soft and beginning to brown. Stir in the garlic and ginger and cook for one minute.
3. Return the pork to the pan along with the coriander, cumin, allspice, chile, and pepper flakes. Cook for one minute. Stir in the tomatoes, water, and honey, bring to a boil, cover and then reduce heat to low and simmer for 45 minutes.
4. Uncover the pan and stir in the apricots. Continue cooking for 30-45 minutes longer until the pork is tender. Season with salt and pepper.

Ingredients (Couscous)

1 ½ cup Couscous

1 ¾ cup Water, boiling

3 Tablespoon Olive oil

2 Tablespoon Lemon juice

1 oz Green onion, sliced

Instructions

1. Place the couscous in a 8"x8" baking dish and pour the boiling water over the top. Wrap tightly with plastic film and let stand for five minutes.
2. Fluff the couscous with a fork and then stir in the olive oil, lemon, and scallions. Season with salt and pepper.