

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Couscous

BY CHEF MARTY SLAVIN

### Ingredients

1 cup uncooked couscous  
1 cup chicken or vegetable stock  
1 tsp. salt  
1 tsp. saffron (optional)

### Directions

Put couscous in bowl with salt. Bring stock and optional saffron to a boil. Lower heat and simmer saffron for 3-5 minutes. Pour stock over couscous, give it a stir and cover the bowl with plastic wrap. Let soak for 10-15 minutes. Uncover bowl, fluff couscous with fork and serve immediately.



B

1075 BUCHLI STATION ROAD, NAPA, CA 94559 | 800.654.WINE | 707.252.9065 | BOUCHAINE.COM

ESTATE GROWN ♦ SUSTAINABLY FARMED ♦ FAMILY OWNED