



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mutevazi Lezzetler® Turkish cooking recipes

Couscous with Eggplant

Patlıcanlı Kuskus



1 pack couscous (500 gr. = 1.10 pounds)
2 eggplants
2 red bell peppers
1 onion
11 tbsp vegetable oil
5 cups broth
1 + 1/2 tsp salt
1 tsp black pepper

- # Peel the eggplants totally, and rest them in salty water for half an hour. Dice them.
- # Put vegetable oil into the pot and make it hot. Then add diced onion in it.
- # When the onion turns to transparent, add diced red peppers and eggplants in it. Roast until the eggplant pieces become smaller.
- # Add cold broth, salt and black pepper in it. Cook until it starts to boil.
- # Then add couscous in it, cover the lid of the pot. 5 minutes later, stir it. Cook it for about 3 – 5 minutes.
- # Pour 1/3 cup of cold water all over, just before removing it from the stove, stir it.
- # Serve it hot.

Note: Couscous is a kind of favorite pilaf which is generally eaten in North Africa.