



WELL DRESSED FOOD™
Extraordinary Provisions from the Adirondacks

Couscous with Roasted Red Peppers and Hot Tomato Jam

- 2 large** red peppers
- Olive oil
- 4 Tablespoons** unstalted butter
- 1/2 cup** sweet onion, finely minced
- 1/2 Teaspoon** Kosher Salt
- 1/2 Teaspoon** freshly ground black pepper
- 1 Jar** Hot Tomato Jam
- 2 cups** chicken stock
- 1 1/2 cups** couscous
- 3 scallions**, green & white parts sliced thin on the diagonal
- 2 Tablespoons** flat leaf parsley, roughly chopped

Preheat oven broiler. Cut sides off of peppers and remove seeds & white ribs. Place skin side up on a sheet pan and drizzle with olive oil. Place under broiler and broil for about 8 minutes, until skin has blackened. Place peppers in a bowl and cover with plastic wrap. Let sit for 15 minutes. Then, pull skins off of peppers and roughly chop.

In a saucepan, melt butter over medium heat. Add onions and cook for 5 minutes, or until translucent. Add salt, pepper, Hot Tomato Jam and chicken stock. Stir together and bring to a boil. Stir in couscous and cover. Let sit for 10 minutes. Using a fork, stir in roasted red peppers, scallions and parsley.