



Recipe for Mauritania

Couscous

900 g couscous

200 g dates, pitted and chopped

100 g raisins

250 g cooked chickpeas

50 g butter

Mix dates, raisins, and chickpeas into the couscous and add just enough water to soften. Place dampened couscous in a colander lined with cheesecloth or muslin. Place over a pot of boiling water and steam until done (about 25 minutes).