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Recipes

Braeburn • **Cameo®** • **Gala** • **Fuji** • **Red Delicious** • **Rome Golden Delicious** • **Granny Smith** • **Pink lady** • **Jonagold**



Couscous-Mint Salad with Braeburn Apple and Raisins

This flavorful, aromatic salad can be served as a light main course for lunch, or as a side dish to grilled steak or salmon. It holds up well, so will make a great option for picnicking as well.

1/2 cup apple cider
1/2 cup golden raisins
1 1/2 cups water
Salt and freshly ground black pepper
1 cup couscous
3 Tbsp freshly squeezed lemon juice, more to taste
3 Tbsp olive oil
1 Braeburn apple
3 Tbsp minced fresh mint

Bring the cider just to a boil in a small pan. Add the raisins, reduce the heat to medium-low and cook gently for 10 minutes. Set aside to cool slightly.

Combine the water and 1/2 teaspoon salt in a medium saucepan and bring to a boil. Take the pan from the heat and stir in the couscous. Cover the pan and set aside for 5 minutes. Transfer the couscous to a large bowl and stir to fluff the grains; let cool, stirring occasionally.

Combine the lemon juice and olive oil in a medium bowl. Quarter and core the Braeburn apple and cut it into 1/2-inch dice. Toss the apple in the lemon juice mixture with a pinch each of salt and pepper. Stir in the plumped raisins and cider. Add this to the couscous and stir to mix, then stir in the mint. Taste the salad for seasoning, adding more lemon juice, salt or pepper to taste. Refrigerate the salad for at least 30 minutes, covered, before serving.

Makes 4 servings