

## **Moroccan Oil**

*Makes 1 cup oil*

1 cup grapeseed oil  
2 teaspoons cumin  
2 teaspoons coriander  
1 teaspoon paprika  
½ teaspoon cinnamon  
½ teaspoon black pepper  
1/8 teaspoon cayenne pepper  
2 cloves garlic, minced  
1 teaspoon lemon zest

To a heavy-bottomed pan over medium heat, add the grapeseed oil. When the oil is hot, but not smoking, add the cumin, coriander, paprika, cinnamon, black pepper, and cayenne. Bloom the spices in the oil until fragrant and toasted, about 90 seconds – two minutes. Remove from heat. Stir in the garlic and lemon zest. Strain through a fine mesh sieve. Spoon while hot over fish, chicken, lamb, or roasted vegetables. Store in an airtight container, refrigerated, up to two months.

## **Couscous**

*Yields 6 servings*

2-3/4 cups chicken broth  
½ teaspoon salt  
2 tablespoons olive oil  
1/3 cup golden raisins  
¼ teaspoon ground cinnamon  
½ teaspoon sweet paprika  
½ teaspoon cumin  
1-1/2 cups couscous  
1/3 cup pomegranate arils (if out of season, use toasted pistachios or pine nuts)  
1/3 cup cilantro, chopped

Bring broth, salt, oil, raisins, and spices to a boil in a saucepan over high heat. When broth comes to a boil, remove from heat, pour in the couscous. Give a quick stir and cover promptly. Let sit covered for 5 minutes. Using a fork, fluff couscous to help separate the grains. Fold in most of the pomegranate arils (or nuts) and cilantro, reserving just a little of each for garnish. Season with salt to taste and transfer to a serving dish.

### **To assemble the plate:**

Season the rockfish (or halibut or cod) fillets generously with salt and cook as desired

(roasted, steamed, seared, en papillote, etc.) until medium-rare-medium in the center.

Scoop a serving of the prepared couscous onto a plate or into a serving bowl. Top with the fillet. Spoon Moroccan oil liberally over the fish and drizzle over the plate. Sprinkle with remaining pomegranate seeds (or nuts) and cilantro. Serve with a lemon wedge.