

## **CRANBERRY COUSCOUS**

1 cup chicken or vegetable broth  
1/4 cup water  
½ cup Rubi Reds Sweetened Dried Cranberries  
1 Tablespoon Butter  
1 pinch of salt  
Ground black pepper to taste  
1 cup quick-cooking couscous



1. In a 2 quart saucepan, heat broth, water, dried cranberries, butter, salt and pepper until boiling over high heat.
2. Stir in couscous, cover and remove from heat. Let stand 5 minutes. Fluff with a fork and serve immediately.

Yield: 4 servings