



WINERY & VINEYARDS™

*Moroccan-Spiced Shrimp Sauté and  
Couscous with Caramelized Onion, Raisins & Mint  
To Accompany Alma Rosa 2008 Pinot Gris Santa Barbara County  
By Chris Burroughs, Tasting Room Manager*

For Shrimp

16 large shrimp, cleaned & peeled, with tails intact (8 per person)  
4 scallions, green & white parts, chopped  
1/2 fresh orange, juice & zest (use a microplane)  
Crushed pepper flakes, to taste  
2 tsp Moroccan spice blend: 4 parts cumin/2 parts coriander/1 part cinnamon  
6 cloves garlic, minced  
1/4 c olive oil  
“squirt” of Harissa paste (N. African spice paste—comes in a tube)  
Salt & pepper to taste

In a mixing bowl whisk together all marinade ingredients and add shrimp. Cover and refrigerate an hour or so.

For Couscous

Meanwhile, in a wok or large skillet, sauté until slightly browned:

1/2 purple onion, sliced into thin crescents and 4 chopped scallions. Set aside.

1 cup boiling water                      1 “pat” butter  
1 cup dry couscous                      1/2 tsp salt  
1/4 cup golden raisins 16 fresh mint leaves, shredded

Pour couscous, butter and salt into boiling water. Turn off heat, cover and let steam 5 minutes. Fluff couscous with fork, adding onions, raisins and mint.

Into wok or skillet with hot olive oil, add shrimp and marinade. Stir gently. After about 2 minutes flip shrimp over and cook until they turn pink.

Serve shrimp and any sauce in skillet with couscous.

Steamed spinach is a good accompaniment (especially topped with a sprinkling of crispy crumbled bacon).

Makes 2 servings