

# Spiced Grouper Recipe

## *Curry Cous Cous:*

- 2 qts. cous cous
- 1/2 cup curry powder or paste
  - 2 Tbsp. cayenne
  - 3 Tbsp. salt and pepper
- mix 1 1/2 qt. boiling water
  - 1/2 cup herb oil

## *Sauce Raita:*

- 5 peeled, seeded and diced cucumbers
- 2 qts. sour cream or plain yogurt
- 1 bunch washed, stemmed and chopped cilantro
  - 2 Tbsp. lemon juice
  - 2 Tbsp. salt and pepper
- mix 3 Tbsp. chopped garlic
  - 3 Tbsp. cumin
  - 3 Tbsp. butter

Season grouper filets with salt and pepper. Saute in pan with butter until done.

Curry Cous Cous: In a large pan, mix all the dry ingredients well. Bring the water to a boil. Pour over the cous cous. Wrap the container tight and let sit for 15 minutes. Unwrap the cous cous and pour the oil into it. With a pasta fork, stir the cous cous until it becomes granular and there are no clumps. Cool the cous cous in the refrigerator.

Sauce Raita (Cucumber Cumin Sour Cream): In a saute pan on very low heat, saute the garlic and cumin in the butter. Cook this mixture until the cumin and garlic become very fragrant. Be careful to cook on low so the butter doesn't burn. Cool the garlic mixture, combine the remaining ingredients in a mixing bowl. Mix well with the cooled garlic mixture. This sauce will hold for up to two weeks in the refrigerator.