



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

*Mark Bittman's Carrot and Couscous Salad*  
*an incredibly easy salad with North African flavors*

I find life is just a little easier with a dash of inspiration and look for for it everywhere. I apply these motivating images, quotes, concepts, etc equally to handbag design, cooking, and pretty much all that I do. I discovered a great cookbook last week, "Mark Bittman's Kitchen Express". You might know of him already and his articles for the New York Times, but I've been kind of busy and somehow missed his writings up until now. This week's quote/goal from the ingredients chapter is "Get good food onto the table, fast, and have fun doing so". This works for us!

Cook 1 or 2 cups of couscous according to package directions. (We used a bag of Trader Joe's couscous blend that also has a little bit of almonds and other yummy things in it that gave it a little crunch).

While it cooks, shred 4-5 carrots and mix them with the juice of 1 - 2 lemons, a few tablespoons of fresh orange juice, about 1/2 cup of EVOO (extra virgin olive oil), 1 tsp cumin, and salt and pepper.

When the couscous is done, drain if necessary, fluff it gently with a fork, and add it to the carrots along with 1/2 cup of raisins (or more if you like it sweeter). And that's it!!

For more “Mucho Easy” recipes, visit [www.mapleleather.com/recipes](http://www.mapleleather.com/recipes)