

Anna and Cornelius
Moroccan Tagine for 24 at Point House

Tagine:

6 onions
18 cloves garlic
12 sweet potatoes
6 teaspoons paprika
6 teaspoons ground cumin
3 teaspoons each: ground coriander, ground ginger, turmeric, salt, pepper
1.5 teaspoons cinnamon
cayenne pepper
6 cans each (15 ounces / 400 grams each): diced tomatoes, chickpeas
~15 cups fresh spinach
12 cups vegetable broth

for garnish to serve:

1 pot plain yogurt
fresh cilantro
6 lemons

Couscous

7 cups whole wheat couscous
7 cups vegetable broth
3 bags chopped dried apricots

Denise's modifications in Bonaire:

Used 1 large can diced tomatoes, 2 cans chick peas
4 small sweet potatoes
2 carrots
1 large zucchini
Added some raisins
No paprika, turmeric, ginger so used curry powder

Made large couscous instead of small: toast couscous with olive oil and fresh garlic, then add 1.25 cups of water to 1 cup dried couscous in large-enough pan, cook for 10 minutes until al dente, stir in chopped cilantro at end

2019 Notes:

Adjusted recipe proportionately for 19 but could have made the amount for 24 and most of it would have gotten eaten. Made 7 cups large couscous and should have made more, probably at least 9 cups. 1 cup dry made about 2 cups cooked. No dried apricots available but used raisins & garlic in the couscous instead.