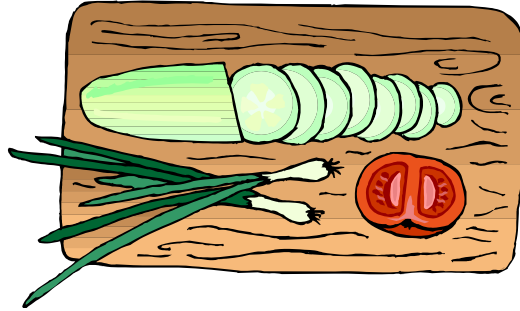


## Late Summer Couscous Salad

2 cups chicken or vegetable stock  
1 Tbsp plus ½ cup extra virgin olive oil  
2 cups instant couscous  
1/3 cup lemon juice  
2 cloves garlic  
4 Tbs chopped fresh parsley  
½ tsp black pepper  
salt  
8 oz feta cheese, chopped or crumbled  
2 cucumbers chopped into ¼ inch pieces  
3 tomatoes chopped into ½ inch pieces



In a medium saucepan combine stock and 1 Tbsp olive oil and bring to a boil. Add couscous, stir, cover and remove from heat. Let stand for 5 minutes then fluff with a fork. Transfer couscous to a large bowl and add the remaining olive oil, lemon juice, garlic, parsley and pepper. Mix well and refrigerate until chilled. Once chilled, add the feta cheese, cucumber and tomatoes. Toss well and taste for seasoning; add more vegetables if you like. Great for potlucks.