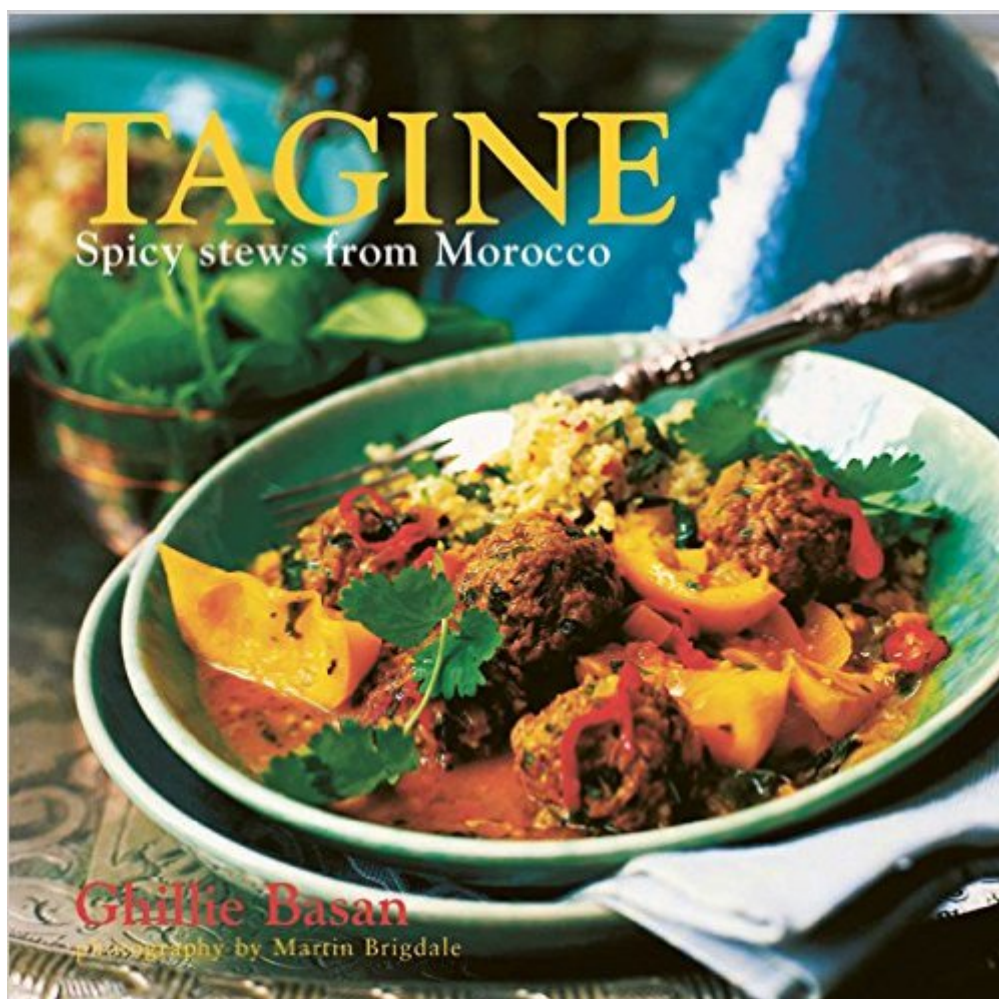


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# Tagine: Spicy Stews From Morocco



## Synopsis

These hearty meals, flavored with spices and fruit, are served from an elegant, specially designed cooking vessel, also called a tagine. In Ghillie Basanâ™s collection of aromatic recipes you will find some of the best-loved classics of the Moroccan kitchen, such as the sumptuous lamb tagine with prunes, apricots, and almonds, and the tangy chicken tagine with green olives and lemon. Also included are less traditional but equally delicious recipes for beef and fish. Vegetarians, too, have a delightful and varied choice. Every recipe includes suggestions for accompaniments and side dishes.

## Book Information

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## Customer Reviews

This is an extremely nice set of recipes, all of which were designed to be cooked in a tagine. The title's implication is that if you aren't serious enough to buy one of the conical cookpots, this probably isn't for you (the way a Waffle Cookbook expects you to own a waffle iron); but I have zero problems cooking these dishes in an ordinary chicken fryer, and I can't see that I'm missing anything. (Mind you I wouldn't \*mind\* one of those pretty tagines, but it hasn't become a necessity yet.) Basically, these are stews or braises... which sounds much less intimidating and exotic, doesn't it? If you own a general Moroccan cookbook (I have and like *Cooking at the Kasbah*, plus I've read a few others) you'll certainly find a few tagine recipes, but most of the overview cookbooks stick with a few standards. (Unfortunately for me, that usually means lamb and/or olives, neither of which we eat.) With 25 tagine recipes in this collection, obviously there is a wider range, and not all of them will make you point and say, "Oh, I need to go to the middle-east market to make that!" For example,

the recipe I made so far -- spicy chicken tagine with apricots, rosemary and ginger -- uses ingredients you can find at your local grocery store. It was also breathlessly easy to throw together for a midweek supper: saute onion, rosemary, ginger, chiles; throw in a cinnamon stick; brown the chicken thighs; add a few more items (such as dried apricots and a can of tomatoes) and simmer for 40 minutes. Serve with couscous. I won't need to tell you to smack your lips and say, "Yum!"

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