

Israeli Couscous with turmeric, caramelized onions, and tomatoes

A beautiful, sunny side open to infinite additions -- I was tempted to toss in olives, feta, even cubes of lamb -- this dish will brighten up your kitchen, or perhaps your entire zip code. Makes a terrific potluck offering, too. The onions will take about 30 minutes to cook, so plan accordingly.

Serves 6 to 8

2 cups Israeli couscous
Kosher salt
2 tablespoons extra virgin olive oil
3 large yellow onions (Spanish or sweet), halved and sliced
1 tablespoon brown sugar
1 tablespoon balsamic vinegar
3/4 teaspoon turmeric
1 pint cherry tomatoes, halved

Drop the couscous into a large pot of rapidly boiling, salted water, and cook like pasta, until al dente, about 7 minutes. Drain and rinse briefly under cool water.

Meanwhile, caramelize the onions. Heat the olive oil in a large, wide skillet over medium-high heat, then add the onions and 1/2 teaspoon salt. Saute, tossing occasionally with tongs, for about 15 minutes. Sprinkle in the brown sugar, balsamic, turmeric, and 1/4 teaspoon more salt, and continue cooking, and giving a stir or two, over this assertive heat for 5 more minutes. Then reduce the heat to low and cook, tossing frequently, for 10 minutes longer, or until very soft, glisteny, and sweet.

Stir in the cooked couscous, top with the tomatoes, and serve warm, or at room temperature.