Homemade Recipe for Zohara’s Braised Lamb Cous-Cous

Proud of my Braised Lamb Cous-Cous restaurant replication from Zohara Mediterranean Kitchen in West Hartford, CT.  
  
My version had less broth and meat, but consisted of a heartier cous-cous base. Here are the steps I took to create this very accurate tasting replica:  
  
1. Season lamb shoulder with salt, pepper, and onion powder (didn’t love the pull from this cut of meat but it worked)  
2. Braise meat in medium-high heat canola or vegetable oil on all sides until brown (about 1 minute). Place in oven safe dish with some beef stock  
3. To the braising pan, add tiny cubes of carrot and diced yellow onion and salt, pepper, onion powder, garlic powder, and fresh thyme in a reserved area (to touch direct heat at bottom of pan). Cook until herbs are aromatic (about 5 minutes)  
4. Add some red wine (I used Cabernet Merlot), beef stock, and canned San Marzano tomatoes with their juice- cube the tomatoes while they heat  
5. Boil this mixture about 5 minutes, then pour over lamb. Add more beef stock and tomato juice to generously cover meat  
6. Bake in oven at 350F for about 1.5 hours  
7. Meanwhile, make whipped feta: blend fresh feta cube (I used Domestic) with plane nonfat Greek yogurt and whole milk  
8. When lamb is tender, place on on a plate  
9. Add Israeli cous cous to broth in oven- additional stock can be added if needed for absorbing  
10. Shred meat and add back to dish in oven  
11. Stir, bake 5 more minutes, then take out of oven  
12. Serve into bowls and top with whipped feta, pomegranate seeds, and fresh mint  
13. Enjoy :)  
  
\*reminder: cooking is an art. All measurements are based on your taste preference. For this recipe, you can add ingredients to your desired amount