

Cucumber and Feta Couscous

Serves 4

Note: This is perfect campfire fare, because it requires no real cooking and only the most casual of measurements.

1 mug couscous

1½ mugs boiling water

Extra virgin olive oil

Sea salt

½ of a cucumber, quartered and thinly sliced

A few small fresh mint leaves, torn

6 tablespoons Camping Marinade (see recipe)

A couple of handfuls of green, pitted olives

7-ounce block feta cheese, coarsely crumbled

Combine the couscous, a tablespoon or two of olive oil and a pinch of salt in a large bowl. Pour in the boiling water and set aside. It will be ready in 10 minutes, but for the purposes of this salad, leave it to cool, then fluff it up with a fork. Toss in all remaining ingredients, adding the feta last. Drizzle with a little more oil before serving.

— *Annie Bell,*
"The Camping Cookbook"

Camping Marinade

Note: This recipe makes enough to marinate a couple of meals' worth of meat or fish for 3-4 people. You can also use it as a salad dressing.

½ cup lemon juice

½ cup extra virgin olive oil

3 garlic cloves, peeled and crushed into a paste

1 teaspoon sea salt

Combine all the ingredients in an airtight container. Shake before use. Store in a cool place.

— *Annie Bell,*
"The Camping Cookbook"
(Wild Books, 176 pp., \$16.95)