

## Traveler's table: Stews around the world

by Kate Parham Kordsmeier, Special for USA TODAY | *Published on January 19, 2015*



### Moroccan tajine

Historically from North Africa, this spice-heavy Moroccan stew, which is named for the earthenware pot it's cooked in, is typically made with meat (often lamb), vegetables and fruit (usually dates, plums or olives), resulting in an unforgettable sweet and sour flavor combo best alongside bread. But at Charleston, S.C.'s [The Drawing Room](#), chef Jon Cropf has deconstructed the traditional tajine on his winter menu. Braising the meat in the oven instead of a tajine, Cropf opted for lamb neck to minimize waste, alongside sweet apricot puree, couscous and earthy Swiss chard