

STUFFED GRAPE LEAVES

Wash 1 pound of grape leaves that have been pickled in brine. Cover them with boiling water and let stand for 5 minutes. Drain.

Mix 1 lb ground lamb/mutton, 1 cup uncooked rice, 1/2 cup chopped parsley, 1/3 cup olive oil, 1/4 cup lemon juice (or Tamarindo sauce),
1 Tbsp cumin, salt and pepper to taste.

Spread out the leaves and place 1 Tbsp of the mix in the center of each leaf. Fold base of leaf up and over the stuffing, fold in sides and roll tightly into little cylinders.

Cover the bottom of a saucepan with leaves and place the stuffed leaves on top, seam side down, 1 layer packed tightly. Make a second layer, continue until all the stuffed leaves are packed. Cover the top layer with loose leaves. Pour 1/4 Cup Olive oil and 2 Cups chicken broth over. Simmer for 45 minutes

Arrange stuffed leaves on a platter. Pour over 1/4 cup of lemon juice. Serve hot or cold with yogurt or tehini.