



## Stuffed Grape Leaves-Meat

(Makes approximately 50)

### INGREDIENTS

1 pound of ground beef  
1/2 cup chicken stock  
1/2 cup lemon juice  
1 cup short grain rice  
1 tsp of Allspice  
1/2 tsp black pepper  
1/2 tsp salt  
1 bulb sliced garlic

#### For the Broth

4 cups of chicken stock  
2 tbsp of lemon juice  
2 tbsp of olive oil  
3 tomatoes sliced

### DIRECTIONS

Mix together all ingredients (except garlic) in a large bowl

Line the bottom of your sauce pan with sliced tomatoes

Place the grape leaves on a plate shiny side down

In the middle of your grape leaf, place 1 tbsp of the stuffing mixture and spread lengthwise

Fold in the sides of the grape leaf and then wrap the leaf like an eggroll

Place all of the rolled grape leaves in the prepared pot with sliced garlic between each layer

When done, fill the pot with chicken broth, olive oil, and lemon juice

Place an upside down plate on top of the grape leaves while cooking

Cook grape leaves until the broth boils; turn down the temperature and simmer for one hour. Do not cover the pot with a lid.

Serve hot with a side of plain yogurt.

Recipe by Mirna Attar, Ya Hala Restaurant

