



Stuffed Grape Leaves-Vegetarian

(Makes 30)

INGREDIENTS

1 cup chopped parsley
1 cup diced tomatoes
1 cup chopped green onion
1 cup of short grain rice
1 tsp. of Allspice
1 tsp. dried mint
1/2 tsp. salt
1/2 cup lemon juice
1/2 cup olive oil

For the Broth

2 cups water
2 tbsp lemon juice
2 tbsp olive oil
1 large onion sliced

DIRECTIONS

Mix together all ingredients in a large bowl

Line the bottom of your sauce pan with the sliced onion

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 water, lemon juice, and olive oil

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

