



STUFFED GRAPE LEAVES (SARMA) WITH OLIVE OIL



Ingredients:

Grape leaves

5 cups of **Water**
3 teaspoons of **Salt**
4 medium **Onions**
1 cup of **Olive Oil**

1 and half cup of **Rice**

2 teaspoons of **Sugar**

3 spoons of **Dried mint**

2 teaspoons of **Black pepper**

2 medium size **Lemon**

Instructions:

1-First, we chop onions finely and place it in pot together with olive oil. We saute the onions stirring occasionally.

2-We add the washed rice into the pot and stir a couple of times.

3 We add salt,sugar, and 3 cups of hot water and we stir.

4-Simmer it for 10- 15 minutes until all the water is reduced.

5-We add dried mint to the cooked rice together with spices and leave covered for 10 minutes.Filling rice is ready now.

Meanwhile, we prepare the leaves.If the leaves are freshly picked , soak them in boiling water for a few minutes. If they are canned , wash them in hot water.



1-Cut off the stems and spread them on the pot.

2-Leaves have veins so we place them the side with veins face inside when wrapped.

3-Place the prepared filling in to one side , fold the side edges over the filling and then start rolling from the stem up but without too much pressure and be careful not to tear them.We continue to roll leaves until the filling rice finishes.



4-Place rolled leaves side by side in the pan and in two or three layers according to the size of the pan.



5-After you filled the pan all with stuffed grape leaves, place a plate over them to keep them in place.

6- Add two cups of water or enough to cover half of the stuffed grape leaves and cook over low heat for 20-25 minutes .



7-After they are cooked, ‘ Yaprak sarma ’ is best served at room temperature and sprinkle with olive oil to make them shine.Don't forget to garnish them with lemon slices.

BON APPETIT