

Zeytinyagli Yarpak Dolmasi

Stuffed Grape Leaves with Olive Oil

1 Jar	Grape leaves
1 ½ cup	Sushi rice
1 cup	Virgin olive oil
½ cup	Pinenuts
¾ cup	Currant
½ cup	Dill
¼ cup	Mint
1 teasp	Allspice
1	Lemon's juice
4	Lemons sliced
3	Medium onion
½ - 1 tbsp	salt

Lay grape leaves in a pan cover with water and top it with a plate. Cook over low heat until the rice filling is ready.

Over medium heat, heat olive oil and cook pinenuts until light golden colored. Add onions, cook until onions are translucent without browning, about 15-20 minutes. Add rice cook 5 more minutes. Then add 2 cups of hot water, salt, dill, mint, currants, allspice, and lemon juice. Cook over med/low heat for 10-15 minutes (until the water is absorbed) then let cool.

Drain the grape leaves and roll after the rice has cooled. Lay some of the lemons on the bottom of the skillet then put one layer of dolma. Layer such until done. Add 1 ¼ cup of water, cover and cook at least 20 minutes over low heat.

Serve room temperature or chilled.

Afiyet olsun.