

John Lazarou

Dolmades-Greek Vine Leaves



Ingredients

- 2 cups short grain Rice
- 2 white onions, grated
- 2 ripe tomatoes, grated
- 2 lemons, zest and juiced
- Bunch parsley, chopped
- Bunch mint, chopped
- Bunch dill, chopped
- Bunch chives, chopped
- Salt n pepper
- Olive oil
- 60-70 vine leaves, blanched

Method

1. Mix all filling ingredients,
2. Sauté in saucepan for 5-7 minutes
3. Place a couple of layers of vine leaves on the bottom of a saucepan and some lemon slices.
4. Roll vine leaves with the filling, securing them tightly.
5. Pack them loosely in saucepan.
6. Add ¼ cup olive oil and water and cover dolmades with heavy plate.
7. Put on stove on high heat then simmer for 20 minutes.