

## **Dolmades (Stuffed Grape Leaves)**

Makes about 25

6-8 oz. jarred grape leaves (about 25 leaves)  
2 Tbsp. olive oil  
1 small onion, diced  
1 cup rice  
2/3 cup broth + additional for cooking dolmades  
1 lemon  
3 Tbsp. chopped dill  
2 Tbsp. chopped parsley  
1/2 batch of avgolemono sauce (optional)  
Additional lemon wedges for serving

Cook the grape leaves in a large pot of boiling water for 5 or 6 minutes, or until pliable. Drain and cut off any tough stems.

Meanwhile, heat the olive oil in a medium saucepan. Add the onion and cook until translucent. Add the rice and stir until slightly toasted and coated in the oil. Stir in 2/3 cup vegetable or chicken broth and the juice of half a lemon. Bring the mixture to a boil and then reduce to a simmer. Simmer until the broth has been absorbed by the rice. Off the heat, stir in the dill and parsley and season to taste with salt and pepper.

Place a grape leaf on your work surface, dull side up, with the stem at the bottom. Spoon about 1 Tbsp. of the rice mixture at the bottom of a grape leaf. Fold up the bottom of the leaf, fold in each side, and then roll up, cigar style. Place in the bottom of a large Dutch oven. Continue doing this with the remaining grape leaves, placing the rolled dolmades in a single layer on the bottom of the Dutch oven, if possible, layering in concentric circles if necessary.

Add enough broth to come up about 2/3 of the way of the dolmades.\* Squeeze in the juice from the other half of the lemon. Then, slice the lemon and place the lemon slices on top of the dolmades. Put an inverted plate over the dolmades (to keep them from coming up and unraveling). Bring the mixture to a boil, cover the Dutch oven, and then reduce the heat to low. Simmer for about 30 minutes, until the dolmades are tender and the rice is cooked.

Make the avgolemono sauce, if using.

\*If you plan on making avgolemono sauce, you will want to add enough liquid to come just above the top of the dolmades.

For avgolemono recipe (make half): <http://ellysaysopa.com/2007/09/19/youva-whata>