

GRAPE LEAVES

Ingredients

Juice of 5 lemons

Half a teaspoon of black pepper

Teaspoon salt

2 liters of water

broth:

8 heads of garlic

2 kilos of meat with bone

250 grams of fat

1 tablespoon of ghee

4 tablespoons vegetable oil

Half a teaspoon of cumin

teaspoon black pepper

1.5 teaspoon salt

Half a kilo of minced meat

1 kilo of rice

1 kilo grape leaves

Directions

To freeze the grape leaves: In a pot on the fire, we put water and add a cup of salt to it, and a spoonful of sugar, then add the grape leaves to the bowl and boil them for about a minute and a half. The first method: We put grape leaves in a jar and press them well, then add salt to them, then water, and then close the jar. The second method: We put grape leaves in the freezer bag, and we get rid of the air from the bag permanently, then put it in the freezer. To prepare the marinade: In a bowl, put rice, meat, vegetable oil, salt, black pepper, cumin, then mix the ingredients well, and then wrap the vine leaves with the filling.

To prepare the broth: In a bowl, put water, salt and black pepper, then stir them until the salt and pepper dissolve in the water. Method of application: In a bowl, we put the pieces of meat and garlic, then we line up the grape leaves, then add the broth to them and put the bowl on a low heat for 12 hours, then add lemon juice to the bowl and leave them for a quarter of an hour, then the grape leaves are ready.

C H E F O M A R

Bon Apetit!