

Meatless Stuffed Grape Leaves (Dolmathes)

4 c chopped onions
1.c oil
2 c rice-- soak the rice in warm water while sautéing the onions
Dill to taste
Mint to taste
½ c. white raisins or currants
½ c.hopped walnuts or pine nuts (do not chop the pine nuts)
Lemon Juice and sugar to taste (4 T. juice to 3 T sugar) depending on how tart you like it Make two batches and set one aside
1 16 oz. Jar of grape leaves or fresh picked if you have them.

- 1.Saute onions in one cup of oil
- 2.When translucent, add the rice and let it cook to absorb the oil
- 3.Once the rice is softened, remove from heat.
- 4.Add mint, dill and chopped walnuts (or pine nuts)
- 5.Add Raisins
- 6.Add dill and mint to taste
- 7.Add lemon juice and sugar mixture
- 8.Mix
- 9.Put about 1 t of mixture in each grape leaf depending on the size of the leaf
- 10.Fold like a burrito
- 11.Place in rectangular pan
- 12.Pour on 3-4 cups of water
- 13.Cover tight with foil and bake at 350 for 1 hour.
- 14.Drain any excess water and pour another mixture of lemon juice and sugar on top before serving.
- 15.Serve at room temperature