

STUFFED GRAPE LEAVES
(with meat)

- 1 quart grape leaves
(if packed in salt water, rinse & drain. If using fresh grape leaves, wash thoroughly & cover with hot water until limp. Drain & set aside.)
- 1 pkg. lamb breast
lemon juice, to taste

BASIC STUFFING:

- 3/4 cup rice, uncooked & rinsed in cold water
- 1 1/2 lbs. lamb shoulder, coarsely ground
salt and pepper to taste
dash of cinnamon and allspice, optional

Combine all ingredients for basic stuffing and mix together loosely.

Place grape leaf on plate and put small amount of meat mixture (about finger thickness at the widest point of leaf).

Place trimmed lamb breast bones on the bottom of kettle and arrange stuffed grape leaves side by side and in layers on top.

Partially cover rolled grape leaves with boiling water with a little salt and cook slowly for about 45 minutes or until done.

During cooking, add a little lemon juice to taste.

*1 jar - 70 leaves
5 cups coarse ground lamb*