



## dolma

Difficulty*	Prep	Cook
2	20 min	50 min

\*Difficulty on a scale from 1-5, where 1 is easiest

### Ingredients

- ½ Lbs Ground Beef
- ½ Lbs Ground Lamb
- 1 Cup White Rice
- ½ Cup Olive Oil
- 1 Tbsp Salt
- 1 Tbsp Crushed Mint
- 1 Tbsp Dried Parsley
- 1 Tbsp Ground Black Pepper
- 1 Tbsp Dried Oregano
- 1 Yellow Onion, Finely Diced
- 1 Jar Grape Leaves
- 4 Cups Beef Stock

### Directions

- 1.) In a medium bowl, mix together the beef, lamb, rice, olive oil, salt, mint, parsley, pepper, oregano, and onions.
- 2.) Rinse the grape leaves in water, making sure not to tear the leaves.
- 3.) Put two leaves overlapping one another on your workstation.
- 4.) Place a generous amount of filling in the center of the leaves.
- 5.) Roll the bottom of the grape leaves over the filling.
- 6.) Fold the sides of the grape leaves over the center.

- 7.) Continue to roll the leaves until the filling is completely encased like a burrito.
- 8.) Place the stuffed leaves in a large pot or Dutch oven.
- 9.) Cut the lemons in half and add on top of the stuffed leaves.
- 10.)       Cover the lemons with beef stock
- 11.)       Turn on the stove and let simmer for about 40 minutes.
- 12.)       When ready, remove the lemons and dolmas to serve. Discard the beef stock.