



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Stuffed Grape Leaves with Olive Oil

Zeytinyağlı Yaprak Sarması



80 big pickled grape leaves
2 + 1/2 cup rice
1 cup olive oil
4 medium size onions
1 tbsp pine kernels
1 + 1/2 tbsp raisins
1 bunch parsley
1/2 bunch dill
1 + 1/2 tbsp dried mint
1 tsp pepper paste
1 tsp black pepper
2 tsp salt

- # Place the pickled grape leaves into water, and rest it overnight. So there is no need to boil them the day after.
- # Put the olive oil into a pot, and roast the raisins and kernels with that oil, and put them into a separate plate.
- # Put the diced onions into the same oil, and cook over medium heat until they turn to pink.
- # Add rice onto the onion, sauté for a while and then add 2 + 1/2 cups water in it. Cover the lid on and cook for 5 minutes.
- # Uncover the lid, add pepper paste, black pepper, and roasted raisins and pine kernels, finely sliced parsley and dill, dried mint and salt in it. Stir gently without breaking the rice. Turn off the heat, and rest the pot by covering its lid on for 10 minutes to steep.
- # Get the grainy sides of the grape leaves upside, place the stuffing into the wide side of the leaves, close the upper side at first and then the edges then and roll it. Place them onto the pot by getting their ends downside.
- # Roll all of the grape leaves by this method and place them into the pot.
- # Place them over a large heat and turn the heat to low, cover the lid on and cook it for 15 minutes without water addition. Then add 1 + 1/2 cups hot water in it and cook for 30 more minutes.
- # Turn the heat off and wait for the vapour rains, then serve cold or warm with lemon slices.

Note: This recipe also can be prepared with fresh grape leaves also. Resting the fresh grape leaves in boiling water for a while and pour some cold water all over after that is enough for getting the ready to cook leaves.