**Dolmathes Recipe (Stuffed Grape Leaves)**

**Filling**

1 lb. ground beef, lamb, bison or combination

1 tsp. cumin

¼ tsp. allspice

1 Tbsp. olive oil

1 onion, finely chopped

½ tsp. salt

a few twists of ground pepper

1/4 cup uncooked jasmine rice, washed or 1 pkg. pre-cooked brown rice

½ tsp. cinnamon

1 Tbsp. red wine

1 Tbsp. basil

7 oz. tomato sauce

1 tsp. mint

3 cloves minced garlic

16 – 24 oz. vegetable or chicken broth

approx. 30 washed, blanched and drained grape leaves with stems removed

First prepare the pan. Cover bottom of pan with grape vine leaves, shiny side down. This prevents the stuffed grape vine leaves from sticking.

Mix all ingredients well in mixing bowl. Take each leaf and place on preparation surface shiny side down. Place about a 1 Tbsp. of meat filling on each leaf and roll up, then sides and continue to roll. Place in pan, side to side as tight as you can.

Place a heavy heat resistant plate on top and cover with broth. Cover and simmer slowly over medium heat for approximately 1 hour if using uncooked rice or 45 minutes if using pre-cooked rice.

**Egg Lemon Sauce**

3 eggs – separated

Juice of 2 lemons – freshly squeezed

Broth from cooked dolmades

Beat egg whites until light and fluffy. Add egg yolks and lemon juice. Stir in hot broth from dolmathes. Place in saucepan over very low heat and stir constantly for about 2 minutes until egg mixture is cooked but not curdled.

Plate your dolmathes and pour egg-lemon sauce over them. Serve hot with fresh Greek, Italian or French bread.

The dolmathes can be reheated in microwave.