

Dolmathakia Latheres-Stuffed Vine Leaves-

Origin: Greece

1 jar grape/vine leaves
ca. 7 oz ground beef or lamb
1/2 cup of rice
3 small tomatoes
a little ketchup or tomato paste
1 small onion
1 clove garlic
juice of 1/2 lemon

Cover rice with cold water, soak for 6 hours, drain off liquid
Wash grape leaves, drain well, cut in half if too large
Mix meat with rice, add about 1 chopped tomato, add a little ketchup or tomato paste. Mix in chopped onion and crushed garlic.
Fill leaves with meat/rice mixture.
Arrange in pan (place a few leaves on bottom of pan first).
Place remaining chopped tomatoes on top.
Add 2 cups of water and simmer for 45 minutes.