

Dolmathes

Grape leaf roll ups stuffed with rice.

Servings: 4

- Ingredients:**
- 1 Bunch Dill Finely chopped
 - 1/2 lb Grape Leaves
 - 1 Whole Lemons Squeezed
 - 1 Bunch Mint Finely chopped
 - 1 Cup Olive Oil
 - 1 Cup Rice
 - 1 lb Yellow Onions Finely chopped

Directions:

- Briefly dip grape leaves in boiling water then rinse them with cold water and wipe dry.
- Mix the onions with half the olive oil.
- After a while, mix in the rice, 250mL hot water and the remaining ingredients, except for the oil and the lemon juice.
- Boil the mixture for 4 to 5 minutes.
- Wrap one tablespoon of the mixture with a grape leaf and repeat until completed.
- Carefully place the dolmathes in a pot with some space between them.
- Cover the dolmathes with a plate a add the rest of the oil and the lemon juice with 500mL of water.
- Boil at low heat for 30 minutes, until some water is absorbed and the rice is done.
- Serve cold with slices of lemon.

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