

Stuffed Vine Leaves (N ?????????)

Ingredients

- 1 cup dry rice
- 1 onion
- 1/2 cup slithered almonds
- 1 cup parsley
- 1/2 cup lemon juice
- canned vine leaves

Method

1. Finely chop the onion and sauté until it is translucent.
2. Rinse the rice and add it to the onions, and sauté for another minute.
3. Add almonds, lemon juice, and two cups of water, and then simmer until the water is absorbed.
4. Add parsley, salt and pepper to taste.
5. Fill and wrap the vine leaves, layer in a steamer and steam.

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