

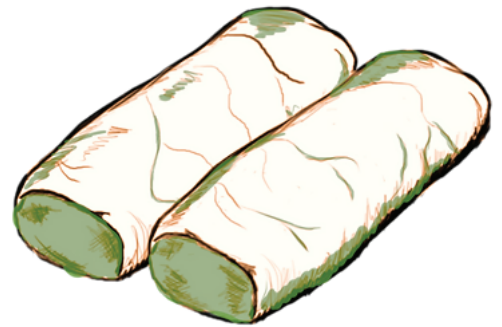
OZ'S DOLMA

Stuffed vegetable dish Traditionally from
Ankara

 20-25 Minutes

INGREDIENTS

- 4-7 onions
- Olives
- Roasted pine nuts
- Olive oil
- 1.5 to 2 "water cups" of rice (baldo or basmati)
- Dried mint
- 1 and a half tea spoon of black Black pepper
- Cinnamon
- Sugar
- Currants (Pre soaked in water)
- Fresh Dill
- Salt
- Grape leaves
- Pomegranate vinaigrette
- Juice of half a lemon
- Lemon slices (for serving)



STEPS

1. Chop and saute the onions in Olive oil.
2. Brown the pine nuts.
3. Place onions, olives, pine nuts, rice, spices, and herbs into a pot with one "water glass" worth of water. Boil cook on low and cover as it cooks.
3. Cook until rice it absorbs the water and rice gets plump and fragrant.
4. Place into a large bowl and let cool.
5. Begin wrapping the Dolma by scooping the filling in a line in the center of the grape leaf, veiny side up.
6. Roll in sides, then roll in bottom of the leaf. Keep the roll tight as you roll it up to the top of the leaf.
7. Repeat until all the filling is wrapped.
8. Prep large pot or wok with the extra/ torn/ too small grape leaves, cleaned dill and parsley stems, and olive oil arranged around the bottom of the pot.
9. Top with lemon juice, Pomegranate vinaigrette, and salt.
10. Layer all the rolls into the pot and place a heavy heat-safe plate on top to weigh them down as they cook.
11. Cook until rice is cooked and smells herby, about an hour.
12. Serve with lemon slices. This dish tastes best when served the next day.