

Recipe

LAMB DOLMADES

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Recipe: **NADINE PAGE**

Ingredients

- 300 g rice
- 1 onion
- 2 cloves garlic
- 500 g ground lamb
- 100 g walnuts
- 160 g golden raisins
- 1 tsp sumac
- 1 tsp oregano
- 1 jar of grape leaves
- 200 g of diced tomato
- 0.5 L broth of your choice

Serve with feta cheese

Olive oil, lemons, salt and pepper



SERVING

Makes about 60
dolmades



CATEGORY

Main dish



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- STEP 1** Small dice the onion and mince the garlic and sweat in $\frac{1}{3}$ of the olive oil. Add the ground lamb and cook until it begins to brown.
- STEP 2** Add in the rice with the sumac and oregano and toast. Remove from heat.
- STEP 3** Roll the rice up, about a tablespoon and a half at a time in the grape leaves—you roll them like burritos and place them seam side down in a casserole—pack them in kind of tight so that they maintain their shape in cooking.
- STEP 4** Pour the diced tomato and the broth over the grape leaves and cover with some leftover whole leaves. Make sure the grape leaves are covered in liquid, otherwise the rice on top will come out crunchy.
- STEP 5** Cook in the oven at 180 °C for 45 minutes. Dress with the rest of the olive oil, salt, pepper and lemon juice.
- STEP 6** Serve them with chili flakes, and if desired feta cheese.