

Yalanchi Sarma with Prawns

(Stuffed grape leaves with prawns –served Cold)



INGREDIENTS: (Makes about 80)

- 1 quart **Yergat** brand grape leaves
- 2 cups rice
- 1 cup water
- 2 large onions [diced]
- 4 oz. diced canned tomatoes or stewed tomatoes
- Juice of 2 lemons
- 1 tablespoon sweet basil
- 1 1/2 cups parsley [Armenian or Italian] [chopped]
- 1/2 teaspoon black pepper
- 1 teaspoon salt
- 1 tablespoon chopped fresh mint leaves
- 1/2 teaspoon cayenne pepper or to taste
- 1 lb. prawns, shelled & deveined

PREPARATION:

Sauté the onions in the olive oil until the onions are translucent. Add the rest of the ingredients [except the prawns] and cook until the water is absorbed into the mixture. Let the mixture cool, cut the prawns into 1/2 inch pieces and add to the mixture. Roll up about a tablespoon of the mixture in the grape leaves, remembering to turn in the ends. Place a few coarse grape leaves on the bottom of a covered baking casserole, and place the rolled up filled grape leaves side by side in layers until all are placed.

ADD:

- 2 cups boiling water
- 1/2 cup olive oil
- 1/3 cup lemon juice
- Place a heavy plate on top of the rolled grape leaves and cover the casserole. Bake in a 350 degree oven for 45 minutes to 1 hour. When cool, if needed, drizzle a mixture of olive oil and lemon juice over the yalanchi before serving.

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HOW TO FILL GRAPE LEAVES, CABBAGE AND OTHER VEGETABLE LEAVES.



**LAY GRAPE LEAF FLAT WITH STEM SIDE UP.
REMOVE THE STEM AND ADD ABOUT A TABLESPOON
OF FILLING.**



**FOLD IN THE SIDES OF THE GRAPE LEAF
TOWARD THE CENTER.**



GENTLY ROLL THE FILLED GRAPELEAF AWAY FROM YOU.



**ROLL UP TO COMPLETE THE CIGAR SHAPED CYLINDER.
ROLL SNUGLY BUT NOT TOO TIGHT TO ALLOW FOR
PLUMPING OF THE RICE FILLING.**