

Yalanchi Sarma

(Stuffed Grape leaves with Rice -Served Cold)

INGREDIENTS: (Makes about 80 stuffed grape leaves)

- 1 quart **Yergat** brand grape leaves (80-100)
- 1 cup oil
- 6 cups onion, chopped
- 2 cups rice
- 1/2 cup parsley, chopped
- 1 cup water
- 1 cup tomato sauce
- 1 cup lemon juice
- 1 tablespoon salt
- 1/2 teaspoon black pepper
- Dash cayenne
- 1 tablespoon dill
- 1/2 teaspoon allspice, optional
- 1 cup lemon juice

PREPARATION:

In a 4-quart stainless steel roasting pan, sauté onions in oil until clear. Stir often to prevent burning.

Add all ingredients except parsley and bring to a boil. Stir, turn heat low and cook, covered, about 15 minutes. Add parsley and stir. Let cool.

Rice mixture should be cooked the day before and allowed to cool

Rinse grape leaves and squeeze out water. Remove stem from leaf.

Lay each leaf flat dull side up. Place 1 teaspoon rice mixture on the leaf, fold sides over filling and roll leaf up.



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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.