

## Stuffed Vine Leaves with Verjuice:

### Ingredients:

½ kg Vine leaves  
1 Garlic  
1½ cups Domaine Wardy Verjuice & water, for cooking

### For the filling:

½ kg minced Meat  
1 cup Rice, rinsed  
½ cup Domaine Wardy Verjuice  
Salt & pepper, to taste

### Instructions:

Mix the minced meat, rice, salt, pepper, and Domaine Wardy Verjuice well and put in a bowl. Cook the vine leaves in boiling water to wilt a bit for about 2 min, then spread a vine leaf at a time on a plate, add 1 teaspoon of the filling and wrap it well. Arrange the stuffed vine leaves in a pan throwing few garlicks here and there, add the remaining Domaine Wardy Verjuice and water to cover, salt and pepper, let boil then simmer for ½ an hour or until the rice and meat are cooked well. Enjoy.

