

STUFFED TIW MARQUETTE GRAPE LEAVES



Ingredients:

2 large onions, finely chopped
½ cup olive oil
1 head garlic
1 tomato, chopped
1 cup lemon juice
1 tablespoon tomato paste
kosher salt
freshly ground black pepper
1 cup white rice
¼ cup chopped dill
blanched grape leaves

Directions:

Put the onions and oil in a skillet and cook over medium heat until the onions are soft and translucent, about 10 minutes. While the onions cook, peel the garlic cloves and mash them to a paste in a mortar and pestle. Add this to the pan along with the tomato, lemon juice, tomato paste, and salt and pepper to taste. Cook for another 5 minutes. Stir in the rice. Remove the pan from the heat and stir in the dill. Set aside to cool to room temperature, then refrigerate.

Preheat oven to 325°. Place a grape leaf on your work surface, shiny side down. Add 1 tablespoon of the rice mixture to the middle of the grape leaf. Fold the sides over the rice and roll the leaf into a small log shape. Repeat with the remaining rice, placing the stuffed leaves into a 9 by 9-inch baking dish. When the dish is full, cover the stuffed leaves with several layers of flat grape leaves and pour in 1 cup of water. Cover and bake for 1 hour. Let cool to room temperature and refrigerate. Serve cool.



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