

Dolma Yield 8 servings (@3 rolls/person)

1 ½ lbs lamb ground
3 onions diced fine
2 Tbsp parsley, chopped
2 Tbsp mint chopped
2 Tbsp cilantro chopped
¼ tsp salt
¼ tsp pepper
16 oz jar grape leaves
1 egg beaten
1 pint goat yogurt
8 oz sour cream

Combine lamb, onions, mint, parsley, salt, pepper, and egg in a large bowl. Blend thoroughly. Preheat oven to 350F. Make small rolls of filling & wrap in grape leaves. Place stuffed leaves in single layer on cookie sheet; place small amount of water on sheet & seal with foil. Steam for 1 – 1 ½ hours.

Sauce: Mix yogurt & sour cream with leftover mint & coriander.

Serve grape leaves hot & sauce cold.