

Grape Leaves Aleppo

Oscar · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

32

Description

These delicious grape leaves or yebri in Arabic were handed down by my grandmother from Aleppo Syria brought to the US in 1912

Ingredients

- - 1 cup uncooked white rice - 2 pounds ground lamb - 1 tablespoon ground allspice - 1 teaspoon salt - 1 teaspoon ground black pepper - 2 (16 ounce) jars grape leaves
- drained and rinsed - 6 cloves garlic
- sliced - 1 cup lemon juice - 2 kalamata olives (Optional)

Instructions

1. Soak rice in cold water
2. and drain. Mix together ground lamb
3. rice
4. allspice
5. salt
6. and pepper in a large bowl until well blended. Place about 1 tablespoon of the meat mixture onto the center of each grape leaf. Fold leaf over once
7. turn in the edges on each side
8. and then roll the leaf closed. Stack leaf rolls in a large pot
9. covering each layer with slices of garlic. Add just enough water to cover rolls
10. then pour in lemon juice. Add olives to the pot for flavoring. Place a plate on top of the rolls to keep them under the water. Bring to a boil
11. then reduce heat
12. cover and simmer for 1 hour 15 minutes. Taste rice for doneness. Grape leaves taste even better after sitting for several hours. Serve and enjoy. Tip Do not stack the rolled grape leaves more than 3 or 4 layers deep in the pan. More layers can make the rolls cook unevenly; the ones on the bottom may overcook before the ones on the top are done.