G R A P E L E A V E S

Ingredients
Juice of 5 lemons
Half a teaspoon of black pepper
Teaspoon salt
2 liters of water
broth:
8 heads of garlic
2 kilos of meat with bone
250 grams of fat
1 tablespoon of ghee
4 tablespoons vegetable oil
Half a teaspoon of cumin
teaspoon black pepper
1.5 teaspoon salt
Half a kilo of minced meat
1 kilo of rice
1 kilo grape leaves

Directions
To freeze the grape leaves: In a pot on the fire, we put water and add a cup of salt to it, and a spoonful of sugar, then add the grape leaves to the bowl and boil them for about a minute and a half, The first method: We put grape leaves in a jar and press them well, then add salt to them, then water, and then close the jar. The second method: We put grape leaves in the freezer bag, and we get rid of the air from the bag permanently, then put it in the freezer. To prepare the marinade: In a bowl, put rice, meat, vegetable oil, salt, black pepper, cumin, then mix the ingredients well, and then wrap the vine leaves with the filling. To prepare the broth: In a bowl, put water, salt and black pepper, then stir them until the salt and pepper dissolve in the water. Method of application: In a bowl, we put the pieces of meat and garlic, then we line up the grape leaves, then add the broth to them and put the bowl on a low heat for 12 hours, then add lemon juice to the bowl and leave them for a quarter of an hour, then the grape leaves are ready.

C H E F O M A R

Bon Apetit!