Beypazarı stuffed vine leaves with lamb

Whole recipe · 45 min

Ingredients

1 kg	Grape leaves
360 g	Rice 2¼ glass
500 g	Ground lamb
350 g	Onion 3¼ pc
300 g	Tomato paste 1¼ glass
200 g	Spring onion
150 g	Parsley 3 glass
100 g	Dill 13¼ glass
20 g	Salt 1 tbsp
14 g	Red pepper flakes 2½ tbsp
12.5 g	Ground black pepper 1¾ tbsp
8 g	Paprika 1¼ tbsp
157 g	Sunflower oil ¾ glass
600 g	Water 3 glass
168 g	Lemon 2 pc

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Soak the brined leaves the night before, then rinse them well.
2. Wash the onion, spring onion, parsley and dill and chop them finely.
3. Combine the rinsed rice with the minced lamb and chopped onions and herbs; add the tomato paste, salt, chili flakes, black pepper, ground red pepper and the juice of two lemons, and mix well.
4. Put a little filling on each leaf and roll it tight and thin, about the size of a little finger.
5. Pack the rolls into a pot with no gaps, add 100 ml of water and the sunflower oil, and cook over low heat for 15 minutes.
   15 min
6. Add 500 ml more water and cook over low heat for another 30 minutes.
   30 min
7. Serve the rolls together with their cooking liquid.

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