Hatay stuffed vine leaves with lamb chops

Serves 6

Ingredients

1 kg	Lamb chops
500 g	Grape leaves
500 g	Water 2½ glass
250 g	Rice 1½ glass
250 g	Ground lamb
25 g	Pepper paste
22.8 g	Olive oil 1¾ tbsp
5 g	Ground black pepper ¾ tbsp
5 g	Salt ¾ tsp

Allergens

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

Method

1. Wash the vine leaves, blanch them briefly, drain and trim off the stems.
2. Mix the rice, minced meat, paste, olive oil, black pepper and salt well to make the filling.
3. Open each leaf vein side up, add some filling and roll it up tight and thin.
4. Arrange the chops on the bottom of the pot and place the rolls on top. If chops are left over, make a second layer.
5. Pour in the water and set a suitable plate on top as a weight. Once it boils, simmer on low heat for about 1 hour, then serve.
   1 h

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