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Yabra Areesh (Grape Leaf Rolls)

Patricia Horany Cooper

Grape leaves
Key Recipe #1
Tomatoes

Salt to taste
1 tsp. chicken granules
 $\frac{3}{4}$ cup lemon juice

Line bottom of large pan with plain grape leaves. Place a grape leaf, smooth side down, in the palm of your hand. Place approximately 1 tablespoon of rice and meat filling on it (*I form it in a long roll*), folding in the ends and rolling the leaf tight. Arrange stuffed grape leaves side by side to cover the bottom of pan and start another row.

When through stuffing grape leaves, cover top with plain grape leaves, slice 1 layer of tomatoes on top of leaves, then pour enough water to cover leaves. Add salt and chicken granules to broth. Add approximately $\frac{3}{4}$ cup lemon juice. Place an inverted plate on top of stuffed grape leaves.

Cook on high heat until coming to a boil, then on very low fire for at least 2 hours (*I usually cook longer to make sure leaves are tender*). While cooking, taste the liquid for lemon juice and salt. Adjust according to taste. I usually add more water while it's cooking if it's getting low.

When grape leaf rolls are done, remove plate and also tomatoes and loose grape leaves on top. Let set awhile, then serve.