

Iraqi Dolma (Stuffed Grape Leaves)

During the holiday season, nothing matters more than family. Gathering together to share lasting memories always comes with one constant—good food on the table. This dish brings back the comforting flavors of your grandmother’s kitchen. Dolma, a traditional Iraqi recipe also known as stuffed grape leaves, is famously versatile, but this preparation is sure to leave your mouth watering.

Ingredients

- 1 jar grape leaves
- 1 cup rice (uncooked)
- 1 pound ground beef
- 1 small onion (finely chopped)
- 2 tablespoons (heaping) allspice seasoning
- 4 tablespoons salt
- 4 tablespoons black pepper (ground)
- 3 garlic cloves (crushed)
- 3 small tomato paste cans
- 1/3 cup olive oil
- 1 cup lemon juice
- 1 stick of butter
- 2 cups water

Directions

1. In a large bowl, combine the rice, ground beef, onion, allspice, salt, black pepper, garlic and tomato paste. Stir until mixture is fully combined. (Stirring with your hands is recommended to ensure everything is mixed well.)
2. Remove the stems from the grape leaves with a sharp knife.
3. Lay each grape leaf flat with the rough side facing up.
4. Portion a small amount of the meat mixture onto the grape leaf
5. Tuck all the meat mixture inside of the grape leaf tightly—similar to wrapping a burrito.
6. Arrange all wrapped dolma into a large pot.
7. Slice the stick of butter and place the pieces over the top layer of dolma.
8. Pour the water, oil and lemon juice, over top of dolma and butter.
9. Cover and cook over medium heat for 1 hour.

Serves: 6

Enjoy!