



FAMILY RECIPES

The recipes in this collection are handed down from generation to generation. In almost every case, these recipes were taken from hand-written notes. Whenever it was evident that the recipe was not original, the source is mentioned. Similarities to other's recipes is purely coincidental.

MAIN DISHES | Aggie's Dolmathes*

Cabbage or grape leaves (Thompson seedless are best)

1 pound ground round ($\frac{1}{2}$ can be lamb)

1 large onion, diced finely

1 large clove garlic, minced

$\frac{1}{4}$ t nutmeg

1 t cinnamon

$\frac{1}{2}$ cup rice (uncooked and not Minute Rice)

1 T mint leaves (dried)

2 T parsley, chopped (dried okay)

1 egg (if recipe doubled, don't double egg)

1 t salt

$\frac{1}{4}$ to $\frac{1}{2}$ t pepper

Lemon Juice

Butter

Mix all except the lemon juice, butter and leaves

For cabbage leaves, remove most of the stem and cover with salt water for 15 minutes

For grape leaves (jarred or fresh), remove stems with scissors, place upside down on plate (stem side up)

Place mixture in center of each leaf, about 2 T

Roll up folding ends over to prevent leakage

Arrange rolls in circular layers at bottom of pot

Sprinkle with lemon juice and barely cover with water

Dot with butter

Can add 1 cube bullion, if desired)

Place saucer or plate on top of preparation when it boils

Cover

Lower heat and cook for 1 hour

* Dolmathes is Greek for Stuffed Grape Leaves. Aggie (Bob's mother) was married to a Lebanese whose mother taught her how to make this standard dish. We found that if the leaves are fresh, they should be covered for about 15 minutes with salt water, just like the cabbage, in order to soften them slightly.