Stuffed Grape Leaves
(Vegan)

The Family Kitchen: My daughters used to call these rice pickles. The stuffing and rolling can be a fun activity for kids, just be prepared for assorted shapes and sizes.

INGREDIENTS

- 2 1/2 cups cooked brown rice (1 cup cooked in 2 1/2 cups water for 40 minutes) and set aside
- 2 tablespoons olive oil
- 1 small onion, diced very small
- 3 cloves garlic, minced
- 1 small eggplant or jicama, (or other firm vegetables like mushrooms) peeled and diced very small or other firm vegetables like mushrooms
- 2 tablespoons dill weed or 1/4 cup fresh dill, chopped
- 1 teaspoon salt
- 2 tablespoons lemon juice
- 30 preserved grape leaves (about half of a 16 ounce jar)
- Olive oil for coating pan and drizzling over rolls (about 2 tablespoons)

DIRECTIONS

1. Heat oil and sauté onion and garlic until tender, about 3 minutes, then add jicama or eggplant and sauté until soft—about another 5 to 8 minutes. Add dill, salt, and lemon juice and cooked rice.

2. Remove from heat and mix well. Lay out grape leaves with the rough vein-side up, trim stems if sticking out, and spoon about 2 tablespoons of filling into the centers. Fold up from the stem first, rolling to middle, then fold the sides in and roll all the way to the top of the leaf.

3. Place the roll, seam side down in oiled pan. When pan is filled, drizzle with olive oil and bake in 375 degree oven about 20 to 25 minutes.

**Optional: Bake with tomato sauce instead of olive oil

Makes 30 rolls