

Lamb Dolmas

Chef Wayne Johnson

ANDALUCA



Lamb Dolmas: Yield 20 pieces

1 Tbsp.	Olive Oil
1 lb.	Lamb, lean ground
1 cup	Onion, diced ¼ "
½ cup	Red Bell Pepper, diced ¼ "
1 cup	Basmati rice, raw
2 tsp	salt
1/8 tsp	Cayenne
¾ cup	Tomato, whole in juice, pureed with juice
1/8 cup	Currants
1/8 cup	Pine nuts, toasted
1/8 cup	Craisins, dried cranberries
¼ cup	Italian Parsley, fresh minced
1/8 cup	Oregano, fresh minced
1/8 cup	Mint, fresh minced
3 Tbsp	Dill, fresh minced
As Needed	Grape Leaves, rinsed, drained
½ cup	Lemon Juice
3 cups	Chicken Stock

Procedure: In a large sauté pan, sauté the Lamb and Onions in the Olive Oil until meat is browned. Add the Bell Pepper, Basmati Rice, Salt and Cayenne and sauté for 2 minutes. Add the Tomatoes, Currants, Pine nuts, Craisins, Parsley, Oregano, Mint and Dill, heating all the way through.

Remove from the heat and let cool at room temperature.

Lay out Grape Leaves, shiny side down. Place ¾ oz wt (1 ½ tsp) on each leaf and roll up, folding sides in a like a burrito.

Place dolmas in a baking pan, seam side down. Fit the dolmas in snugly, but not squished together. Place additional Grape Leaves on top of the Dolmas. Weigh down the dolmas with a perforated pan.

Bring the Lemon Juice and Chicken Stock to a boil. Pour mixture over the Dolmas and cover with foil.

Bake at 350* in a convection oven for 45 minutes, until liquid is absorbed and the rice is tender.