



Chavrie Stuffed Grape Leaves

NIBBLEDISH CONTRIBUTOR

Ingredients

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½ C minced onions
2 Tbsp. olive oil
1tsp. chopped garlic
1ea. tomato, chopped
1oz lemon juice
1C cooked long grain rice
1/4 C chopped dill
1 pkg. 3.5 oz. Chavrie® goat log
1 (16-ounce) jar grape leaves

Instructions

Directions:

- Heat the oil in a skillet, add the onions and cook over medium heat until the onions are soft and translucent, about 10 minutes.
- Add the garlic and tomato, lemon juice and salt and pepper to taste. Cook for another 5 minutes.
- Stir in the rice.
- Remove the pan from the heat and stir in the dill.
- Set aside to cool to room temperature, then refrigerate.
- Meanwhile drain the grape leaves and carefully pull them apart. Put them into a bowl of cold water. Let them soak until you are ready to roll.
- Heat the oven to 350 degrees F.
- Place a grape leaves on your work surface, shiny side down. Add 1 tablespoon of the rice mixture to the middle of the grape leaf. Along with a thin slice of Chavrie®

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- Fold the sides over the rice and roll the leaf into a small log shape, about the size of a cigar
 - Repeat with the remaining rice mixture
 - Place the rolled grape leaves into a casserole dish.
 - When all the mixture or cheese is used cover rolled leaves with several layers of flat grape leaves and pour in 1 cup of chicken stock
 - Cover and bake for 45 minutes
 - Let cool to room temperature and refrigerate.
 - Serve well chilled