

# BOB'S DOLMA WITH BWASTS FILLING

Dolma is a family of stuffed vegetables popular throughout the Middle East. They can be only vegetables or may also contain meat, seafood or even fruit. Basically they are a stuffed vine leaves with different fillings. This recipe is based upon Bob's Bacon Wrapped and Stuffed Thighs. In that recipe we create an exotic stuffing for the thighs and indicate that one can make extra 'stuffing' to be used to make Dolmas. So here's how it works.

## Ingredients

8oz jar of Grape Leaves  
3 lbs of left over BWASTs Stuffing  
Pine nuts (optional)  
Lemon Juice  
Olive Oil  
Plain Yogurt (for dipping) (optional) (Spice Topping)  
Lemon or Cucumber Wedges (optional)

OK, so you have leftover stuffing from the previous recipe. I usually pack my leftovers in one pound bags and freeze it for another day. One 8 oz jar of grape leaves usually has about 40 leaves. That will take about 2 ½ pounds of filling more or less.

Open the jar of leaves and carefully extract the leaves from the jar. This can be trying, but be careful not to tear any (or all) the leaves as you try to extricate them from the jar. Drain them (rinse them if you like) and place them in a large bowl flattened. Put the filling in another bowl and if you are using some pine nuts, place those in a third bowl. (Pine nuts add a lovely little surprise inside your dolma.)

Now carefully separate out a single leaf. If it has a bit of the stem on it, cut it flush with the leaf and lay the leaf out flat on your cutting board with the point of the leaf facing you and the stem location away from you. Put about a tablespoon of stuffing and a few pine nuts in the center of the leaf. Fold the two sides over the stuffing. Grab the far end and fold it over towards you and then roll the entire thing towards you. The point of the leaf should just cover the hole left in the leaf at the location of the stem. If it doesn't, adjust the amount of stuffing (or your method of rolling your little cigar). Now place the rolled dolma on a cookie sheet with the point down and start your next one until you have finished all the leaves.

Since you are making these ready for later, you can decide if you want them refrigerated or frozen before you cook them. Refrigerate if you will use them later in the day or freeze them for another day. They freeze well. If frozen, remove the quantity you wish and leave them in the refrigerator for the day to defrost and then cook them.

When ready to cook, take a number out of the fridge and place them in a steamer with water below. Drizzle with olive oil and lemon juice. Cover and steam for 20 to 30 minutes. Remove from the steamer and let them sit for a short time if you wish them served warm. Or, you can leave them out to cool and serve them room temperature.

You may serve with lemon wedges or cucumber wedges. A little plain yogurt works well for a dipping sauce. You can even add a spice or two to the yogurt. I like a dusting of fresh ground nutmeg or if just for looks a little smoked paprika.