

**DOLMADES**

from: Joan Roy

1 ½ jars grapeleaves  
(approx. 45)  
2 lb. ground chuck or lamb  
2 c. onions, finely chopped  
½ c. uncooked rice  
½ c. olive oil  
2 T. parsley, finely chopped  
2 T. dill, minced  
¼ c. pine nuts  
¼ c. currants  
salt and pepper  
2 lemons

Rinse grape leaves and pat dry. Fill each grape leaf with 1-1/2 to 2 t. of the meat mixture. Do not roll the leaves too tightly, as the rice will swell.

Place unbreakable liner in bottom of cooking dish. Layer stuffed grape leaves in kettle. Slice 2 lemons thinly and spread over grape leaves. Pour 2 c. hot chicken broth over dolmades and lemons. Cook, weighted with another plate, over low heat about 1-1/2 hours. Serve warm or chilled.

**MINTED YOGURT DIP:** May be served with Dolmades: Mix 1 c. plain yogurt with 2 cloves chopped garlic, 2 T. fresh mint leaves and salt to taste.

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Source: Carol Cullseth | (Servings: --)

**MOUSSAKA A LA GRECQUE**

3 med. eggplants (or 2 large)  
½ c. olive oil or vegetable oil  
1 ½ lb. ground lamb or beef  
1 large onion, chopped (1 c.)  
1 clove minced garlic  
1 8 oz. can tomato sauce  
1 t. salt  
dash ground cinnamon  
**RICH CHEESE SAUCE:** (Cut in half)  
¼ c. butter or margarine  
¼ c. flour  
1 tall can evaporated milk  
dash ground nutmeg  
½ c. water  
1 t. or envelope instant chicken broth  
2 eggs, beaten  
1 15 oz. container ricotta or cream-style cottage cheese  
¼ c. grated Parmesan cheese

\*Trim eggplants; cut into 1/4" slices, and par-boil for a few min. Sauté, part at a time, until soft. Drain on paper towels; reserve. Brown lamb in same skillet; remove with a slotted spoon to a bowl. Drain all but 2 T. dripping from skillet and add onion and garlic; sauté until soft, but not browned. Return crumbled lamb to skillet; stir in tomato sauce, salt and cinnamon. Bring to boiling; reduce heat, cover. Simmer 5 min. Spread 1/3 of tomato sauce on bottom of a 12-c. shallow casserole; layer eggplant slices and remaining sauce. Top with Rich Cheese Sauce.

\*Hostess tip: Eggplant and lamb can be made ahead and layered in casserole, covered and refrigerated. About 1 1/2 hours before serving, remove cover; spoon Cheese over and place in oven. Turn oven control to 350 and bake 1/1/2 hours, or until bubbly hot.

\*To make cheese sauce: Melt butter in medium-size saucepan; stir in flour and nutmeg. Cook stirring constantly, just until bubbly. Stir in evaporated milk, water, and chicken broth; continue cooking and stirring until mixture thickens and bubbles 3 minutes. Slowly beat half of the hot mixture into beaten eggs in a small bowl, then beat back into hot mixture in saucepan. Cook, stirring constantly, 1 min. Remove from heat; stir in cheese until well blended.

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(Servings: 8)