

## Venison Stuffed Wild Grape Leaves

*Compliments of Rachel Mackow & Jared Rosenbaum*

1. Preheat oven to 350 degrees.
2. Mix together the following:
  - 1 cup cooked ground venison
  - 1 cup chopped onions
  - ½ cup uncooked rice
  - 1/3 cup olive oil
  - 1 tablespoon dried wild leek leaves
  - 2 ½ teaspoons evening primrose seeds
  - ¼ cup chopped almonds
  - ¼ cup chopped sultanas
3. Blanch large wild grape leaves in boiling water for 5 minutes.
4. Remove grape leaf stem.
5. Place leaves face down and add about 1 tablespoon mixture.
6. Fold stem end over, then leaf tip over the mixture.
7. Roll from leaf end to end. Leave rolls slightly loose to allow rice to expand.
8. Place stuffed leaves in a casserole or glass baking dish and cover with boiling broth and 2 tablespoons melted butter.
9. Place a plate or another baking dish over the stuffed leaves to hold in place.
10. Bake for 35 to 40 minutes, or until rice is softened. If broth is absorbed before rice is softened, add water additional broth or water.
11. Serve warm or chilled.