**Bell pepper and eggplant dolma**

12 bell peppers

2 eggplants

1 cup rice

1 cup chopped onions

½ cup olive oil

½ cup peeled and chopped tomatoes

2 tbsp pine kernels

2 tbsp currants

3 tbsp sugar

2 teaspoons cinnamon

2 teaspoons salt

1 bunch of chopped dill

Remove stems and seeds from bell peppers, wash and place them upside down over a tray. Cut eggplants horizontally to two pieces, scoope out to 2 mm thickness, soak in cold water adding salt and sugar.

Wash and drain rice and place in a deep saucepan, add chopped onions and stir in olive oil over medium heat for about fifteen minutes. Fry pine kernels in olive oil in another pan. Keep stirring while adding the kernels and chopped tomatoes to rice. When tomato juice is absorbed add 1 cup boiling water and salt, cover lid and cook until water is absorbed by rice. Add small amounts of boiling water until rice reaches a half cooked level, which means it is not raw but not ready to eat, since it will continue cooking after being stuffed in vegetables. Remove pan from heat, add currants, sugar, cinnamon, salt, chopped dill, stir and cover lid to brew.

Sprinkle a few specks of salt in each bell pepper and eggplant, stuff lightly with rice mixture, place in a flat pan large enough for one single row of stuffed vegetables side by side, without leaving empty space in between. Add 1 cup of boiling water slowly from the rim of the pan making sure no water enters the vegetables, cover lid and cook over medium heat for about forty five minutes until vegetables are soft to touch or easily pierced with a spoon. You may add small amounts of boiling water if needed.

When dish is cool enough remove vegetables from pan and arrange on a service plate. If juice remains in pan, boil over heat for ten minutes to evaporate water and pour remaining olive oil evenly over vegetables.