**Vıne leaves wrap cabbage wrap chard leaves wrap**

½ kg fresh vine leaves

1 cup rice

1 cup chopped onions

½ cup of olive oil

2 tbsp currant

2 tbsp kernel

3 tbls sugar

2 teaspoons salt

2 teaspoons cinnamon

1 bunch of dill

Soak vine leaves in boiling water for five minutes, place on a skimmer to drain. If you are using pickled vine leaves, soak in cold water for one hour, frequently changing water to remove salt, boil for ten minutes and drain.

Stir rice and chopped onions in olive oil for fifteen minutes over high heat. Stir kernel in 1 tbsp olive oil in a different pan and add to rice. Add salt and cover rice with boiling water, cover lid and cook until rice absorbes water. Gradually add boiling water if necessary until rice is soft but not thorougly cooked because cooking process will continue after rice is wrapped up. Remove pan from heat, add currant, cinnamon, sugar and chopped dill, stir and cover lid to brew. At this stage rice should be sweet and salty tolerating the final taste after wrapped in fresh vine leaves. You must use less salt for pickled vine leaves.

Place one leaf on a flat plate, add 2 teaspoons of rice, fold in both ends and wrap to finger form, arrange in a saucepan, add boiling water to halfway level and cook over medium heat for about forty five minutes. Add boiling water gradually until leaves are thoroughly cooked.

Same filling can also be wrapped in chard leaves soaked five minutes in boiling water, drained and torne to vine leaf size pieces.

You can also dip cabbage leaves in boiling water for ten minutes and drain, then cut to vine leaf sizes and finger wrap the filling.