

Orange Blossom Water

<http://www.orangeblossomwater.net>

<http://www.orangeblossomwater.net/index.php/2010/04/17/grape-leaves/>

How to Store Fresh Grape Leaves in the Freezer

From: Family Techniques / Servings:

Grape leaves	These are the different sizes of grape leaves.
Water	Cut off the stem of each leaf.
Coarse sea salt	Bring the medium and small sizes of grape leaves, and make a stack of them, both sizes are together in one stack.
Egg, to use in a test	Bring the large size of grape leaves, and make a stack of them.
	So from this step, you will get two stacks, one with small and medium sizes, the other with the large sizes.
	Add coarse sea salt.
	Turn on heat, stir to dissolve the salt.
	Turn off heat, use an egg to test the quantity of the salt, if the egg floats on the surface so the amount of the salt is correct.
	After you turned the heat off, wait for some time, then test the temperature of the water using your finger, if you can handle the temperature, so it is the time to add the stack of grape leaves.
	Add both stacks to the water.
	Keep in the salted water for the next day.
	Next day, the color changed.

Skim each stack using slotted spoon.

Place both stacks on a strainer to drain.

In two ziplock bags, put the stack of the medium and small sizes in one bag, in the other bag put the stack of the large sizes. So when you want to make yalanji you will use the large sizes, and when you want to make yabraq you will use the medium and small sizes.

Close the bags, and put them in the freezer.

If you want to make stuffed grape leaves, and use the frozen leaves, what to do? Take the bag from the freezer and take from it the frozen grape leaves stack, of course you should choose the sizes of the leaves according to the dish.

In a pot, add water and bring it to boil.

Turn off heat, add the stack of grape leaves to water, and keep for 10 minutes.

Place the stack on a strainer or colander to drain, then the leaves are ready to be used and you can prepare any stuffed grape leaves dish.

This is the large leaf, both sides of the leaf, always the filling is added to the side where the veins of the leaves are most prominent (picture 28).

This is the small leaf, both sides of the leaf, always the filling is added to the side where the veins of the leaves are most prominent (picture 31).