

# Orange Blossom Water

<http://www.orangeblossomwater.net>

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

## How to Use Fresh Grape Leaves

From: Family Techniques / Servings:

Grape leaves

These are the different sizes of grape leaves. Cut off the stem of each leaf

Water

Bring the medium and small sizes of grape leaves, and make a stack of them, both sizes are together in one stack.

Bring the large sizes 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 size.

In a pot, add water and bring it to boil, then turn off heat.

Add both stacks to the water.

Wait until the color turns into yellow.

When the color turns to yellow, keep the leaves in the water for 10 minutes.

Skim each stack using slotted spoon.

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

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 17).

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 19).