**Cabbage wrap vine leaves wrap chard leaves wrap**

1 whole soft cabbage or ½ kg vine leaves or ½ kg chard leaves

1 kg minced meat

3 onions

¼ cup rice

2 tbsp tomato paste

½ cup olive oil

2 teaspoons salt

2 teaspoons chili pepper

6 cloves unpeeled garlic

Seethe cabbage layers in boiling water, place on a skimmer to drain, remove hard core, tear to vine leaf sizes.

Mix meat, chopped onion, rice, 1 tbsp tomato paste, salt and pepper. Place one piece of cabbage on a plate, add 2 teaspoons of meat, close ends, roll over and place on a saucepan adding garlic cloves over each layer. Stir tomato paste with olive oil and add boiling water to half level of saucepan, cook over medium heat for about half an hour.

You can wrap vine leaves or chard leaves with same filling without adding garlic cloves.

Dip fresh vine leaves or chard leaves in boiling water and drain.

If you use pickled vine leaves, leave them in cold water, change water a few times to remove salt, then boil for about ten minutes over medium heat before wrapping the filling.