Grape Leaves with Avgolemono Sauce

*recipe by President Carol L. Folt*

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**INGREDIENTS**

- jar of grape leaves
- 5 cups chicken broth
- 4 cups rice
- 3 cups sliced mushrooms
- 4.5 oz tomato paste
- sautéed tofu
- 1 onion, diced
- 3 eggs
- 3 lemons, juiced
- zest of 2 lemons
- mint, to taste

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**INSTRUCTIONS**

1. For the filling, cook a mix of mushrooms, onions, tofu, rice, and tomato paste until brown. Remove from heat and add mint and lemon zest to taste.
2. Place one heaping teaspoon of filling on each grape leaf. Fold each side over once before rolling toward the top.
3. Place the rolled grape leaves around the bottom of a pot and add a sliced lemon in the center. Stack on a new layer of grape leaves and lemons, repeating until pot is full. Pour in chicken broth. Weigh down wrapped grape leaves with a plate and simmer on stove for 1 hour.
4. To prepare avgolemono sauce, separate eggs and stiffen egg whites with beater. Heat egg yolks and chicken broth in pan to 160 degrees. Finally, mix with egg whites and lemon juice.
5. Decorate finished grape leaves with avgolemono sauce. Fight on!