

sushi rice

Use 4 quarts Calrose rice (rinse until water is clear)

Add 3.75 quarts water and let rest for 20-30 minutes prior to cooking

Cook for 20-40 minutes then take rice out of cooker and let rest for 20-40 minutes

Stir in .75 quarts of rice vinegar and let rest for 5-10 minutes



engrained

california roll

- 1/2 sheet of Nori (seaweed)
- 4 oz sushi rice (with 1/16 tsp. rice vinegar)
- 1 oz sliced avocado
- 3/4 oz julienne cucumber
- 3 oz. crab (with 1 tsp. mayo, 1/16 tsp. fresh lemon juice)
- 1/2 tsp. mixed sesame seeds (black and white)

Cut sheet of Nori in half (so that each half is approx. 6" wide and 4" tall).

Place sushi rice in middle of nori then spread out evenly over entire nori.

Sprinkle with sesame seeds and flip over (rice side down).

Place crab in a line across the nori so that it lies from end to end.

Place avocado and cucumber in line with the crab.

Roll sushi and shape with bamboo sushi screen.

Cut into 8 pieces starting by cutting the roll in half, cut the halves in half, etc.

Continue cutting until you have 8 pieces.

Optional: Serve with soy sauce, wasabi, pickled ginger, teriyaki or sriracha sauce.

veggie roll

- 1/2 sheet of Nori
- 4 oz sushi rice (with 1/16th tsp. rice vinegar)
- 1 oz sliced avocado
- 1 oz julienne cucumber

Cut sheet of Nori in half (so that each half is approx. 6" wide and 4" tall).

Place sushi rice in middle of nori then spread out evenly over the entire nori.

Sprinkle with sesame seeds and flip over (rice side down).

Place veggies in a line across the nori so that it lies from end to end.

Roll sushi and shape with bamboo sushi screen.

Cut into 8 pieces starting by cutting the roll in half, cut the halves in half, etc.

Continue cutting until you have 8 pieces.

Optional: Serve with soy sauce, wasabi, pickled ginger, teriyaki or sriracha sauce.