

## *Boiled Pork (Buta no Kakuni)*

3 servings

pork spare rib	about 1.5lb
garlic (cut in a half)	
green onion	
ginger (cut in a round slice)	
soy sauce	4 Tablespoons
sugar	3 Tablespoons

1. Put garlic, green onion, ginger and pork rib in a deep pan. Cover. Boil in water for 1 hour.
2. Leave over night. The next day, the lard from the pork is solid on the surface. Get rid of all the lard with a spoon.
3. Remove the bones from the pork and cut the meat in large cubes. Put back only the meat in the pan.
4. Add sugar. Cover. Boil for 30 minutes.
5. Add soy sauce. Cover. Boil for 30 minutes more.

\*While boiling, check sometimes in the pan and keep enough water.

## *Quick Pickles (Sokuseki Duke)*

4 servings

1 English cucumber

Marinade:

soy sauce	4 Tablespoons
sesame seed oil	2 Tablespoon
water	3 Tablespoons
sugar	2teaspoons
salt	2teaspoons
red chili pepper	optional
(cut into round slices)	

1. Cut a cucumber in large cubes and sprinkle with salt. Leave it for a while.
2. Combine all ingredients of marinade.
3. Wipe the surface of cucumbers with kitchen towel.
4. Put cucumbers in the marinade, mix well, and keep in the refrigerator.

### *California Roll*

4 cups sushi rice

4 sheets of nori (dried seaweed)

1 avocado

How to Cook:

1. Peel an avocado.
2. Cut a nori sheet in a half and put on top of a bamboo mat (makisu).
3. Spread the sushi rice on top of the nori sheet.
4. Place the avocado on the rice.
5. Roll up the bamboo mat, pressing forward to shape the sushi into a cylinder.
6. Press the bamboo mat firmly and remove it from the sushi.
7. Cut the rolled sushi into bite-sized pieces.

\*Makes 8 rolls

## *Sushi rice*

3 cups rice

3 1/4 cups water

1/3 cup rice wine vinegar

2 tbsp sugar

1 tsp salt

1. After washing the rice well, cook it by pan (combine rice and water in medium saucepan. Bring to a boil; reduce heat to low and simmer, covered, 20 minutes, or until liquid is absorbed. Remove from heat; let stand covered, 10 minutes.) or rice cooker.
2. Prepare sushi vinegar (sushi-zu) by mixing rice vinegar, sugar and salt in a pan. Put the pan on low heat and cook until the sugar dissolves.
3. Cool the vinegar mixture.
4. Spread the cooked hot rice into a large plate.
5. Sprinkle the vinegar mixture over the rice and fold the rice very quickly. Be careful not to smash the rice.
6. To cool and remove the moisture of the rice well, use a fan as you mix sushi rice. This will give sushi rice a shiny look.
7. The sushi rice is ready. It's best to use it right away.

\* Makes 6 cups of sushi rice.

Note: Japanese rice is a medium grained and gets sticky when it is cooked. The long grained American rice isn't proper for sushi because it is drier and doesn't stick together well.