

Cavalier Cooking 101: Sushi Rolls

Sushi Rolls:

2 cups short-grain sushi rice
2 cups water
Nori Seaweed
¼ cup of Rice Vinegar
3 teaspoons of sugar
1 teaspoon of salt
Bamboo Mat



Vegetable:

- Cucumbers cut into matchstick
- Bell Peppers cut into matchstick
- Carrots cut into matchstick

Spicy Tuna:

- Canned Tuna
- Mayonnaise
- Sriracha Hot Sauce
- Lime or Lemon
- Salt & Pepper

California:

- Avocados
- Cucumbers
- Matchstick crab
- Sesame Seeds

Directions

Cook rice and water in rice cooker. Combine vinegar, sugar, and salt.

When rice is done cooking, combine with vinegar mixture and stir with wooden spoon. Cool down the rice by fanning it and set aside.

Roast nori in oven or over gas grill (optional). Take bamboo mat and place nori rough side up.

Wet hands with water to prevent rice from sticking. Spread rice over nori to cover with a thin layer, leaving ½ inch at the edge closest to you. Line vegetables on the edge of the rice.

Roll the nori over the vegetables and squeeze tightly, using the bamboo mat. Take a sharp knife to cut off excess nori and rice. Cut the sushi roll into ½ inch slices. Repeat the steps with the rest of the nori and rice.

Spicy Tuna:

Combine canned tuna with lime juice, mayonnaise, Sriracha hot sauce. Add salt & pepper to taste.

Perform the same steps as above.

California Rolls:

Perform base steps above but line bamboo mat with plastic wrap. After spreading rice over nori, sprinkle sesame seeds, and flip the nori and rice over so smooth nori is facing you.

Perform the rest of steps as above.