

INGREDIENTS

- 2 cups Sushi Grade Short Grain Rice
- 2 sheets Nori Seaweed
- ¼ cup Rice Vinegar, 2 tsp for tezu
- Avocado
- Cucumbers
- Carrots
- Scallions

Equipment Needed:

- Bamboo Sushi Mat
- Saran Wrap
- Sharp Knife

DIRECTIONS

1. Cook rice according to package. Place it in a big bowl and allow it to cool. Mix in rice vinegar and put saran wrap over until ready to make sushi.
2. Cut filling ingredients into strips.
3. Mix ¼ cup water and 2 tsp of rice vinegar in a bowl for your hands
4. To roll sushi, place a sheet of nori on the sushi mat, rough side up and shiny side facing down.
5. Spread about ½ cup rice on top of nori evenly. Use fingers to spread the rice. Make sure to keep hands wet with tezu so rice would not stick to your hands. Try not to mash or press the rice.
6. Place desired filling ingredients, starting on the near edge of the rice layer.
7. Carefully roll the sushi mat from the edge nearest you, using your fingers to keep the fillings in place. Press down tightly and evenly, but not so tightly that the rice and filling comes out the sides. Give the roll a gentle squeeze and make sure it is sealed. Carefully remove the sushi mat.
8. Cut the roll in preferred size with a sharp knife dipped in tezu.

Filling Ideas:

Philadelphia Roll: Salmon, Cream Cheese, Avocado, Cucumber, Sesame Seeds

California Roll: Imitation Crab, Avocado, Cucumber, Sesame Seeds

Vegetable Roll: Cucumber, Fresh Carrot, Avocado, Cream Cheese



Sushi

Dairy-Free | Gluten Free | Vegetarian | Vegan