

MAKI SUSHI 巻き寿司



1. PREPARE YOUR INGREDIENTS

- Mix 5 CUPS COOKED RICE + 1 RECIPE SUSHI RICE DRESSING
- Cut 1 PACKAGE DRIED SEAWEED (NORI) into palm-sized squares
- Slice, dice, grate, shave, julienne, or mince into small pieces A VARIETY OF VEGETABLES (carrot, radish, daikon, avocado, cucumber & more!)
- Prepare any OTHER TOPPINGS you like, such as CRAB, SHRIMP, EEL, EGG, WASABI & PICKLED GINGER

SUSHI RICE DRESSING

- 3 1/2 tablespoons RICE VINEGAR
- 1 1/2 tablespoons SUGAR
- 1 tablespoon SALT

◦ Combine vinegar, sugar, and salt in a small pan. Heat over medium heat, stirring until sugar and salt dissolve.

2. ASSEMBLE YOUR ROLLS

- Place 1-2 tablespoons dressed sushi rice on a square of seaweed. Top with assorted vegetables, egg, or other ingredients of your choice.

- ### 3. EAT!
- Serve with your choice of soy sauce, wasabi, and pickled ginger.

ROLLED OMELETTE 

- 8 EGGS
- 1/4 cup WATER
- 1 tablespoon SOY SAUCE
- OIL for cooking

◦ Whisk together eggs, water and soy sauce. Heat oil in pan over medium-high heat. Pour egg mixture into pan to thinly coat the bottom. Cook omelettes one by one, gently rolling egg as it cooks.

