SUSHI MAKI 2.0.00 == :::) r. 0.00 s. 7

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

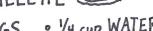
SUSHI RICE DRESSING

- 31/2 tablespoons RICE VINEGAR
- 11/2 tablespoons SUGAR
- 1 tablespoon SALT
- o Combine vinegar, sugar, and salt in a small pan. Heat over medium heat, stirring until sugar and salt dissolve.

2. ASSEMBLE YOUR ROLLS

- o 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 (



- 08 EGGS . Y4 CUP WATER
- · 1 tablespoon SOY SAUCE
- · OIL for woking
- 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 if cooks.

