MAKI SUSHI

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

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.

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.

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.