



California Roll recipe

Ingredients:

1 cup sushi rice
8 nori seaweed sheets
2 tablespoons sesame seeds
½ cup imitation crabmeat, finely chopped
3 tablespoons mayonnaise
1 avocado, peeled, thinly sliced lengthwise
½ cucumber, peeled, cut into long, thin matchsticks

Directions:

1. Lay the nori sheets out on a flat rolling surface. Spread the sushi rice evenly over the sheets or seaweed, and sprinkle the sesame seeds over the surface.
2. Place the crabmeat and mayonnaise in a small bowl and mix until well combined.
3. Spread the crabmeat mixture evenly down the center of each nori roll, and top with avocado and cucumber slices.
4. Roll the sushi into a log jelly-roll style. Slice into ¾-inch pieces and serve immediately.

Philadelphia Sushi Roll recipe

Ingredients:

8-ounce block cold cream cheese, cut into long, thin sticks
1 cup cooked sushi rice
4 ounces smoked salmon, thinly sliced
2 nori seaweed sheets
2 green onions

Directions:

1. Place one sheet of nori seaweed on a bamboo rolling mat - make sure the shiny side is facing down. Cover the seaweed with prepared sushi rice (don't stuff too much on) - leave an inch of the seaweed bare at the top.
2. Place ingredients length-ways in the centre of the rice.
3. Roll the sushi into a log jelly-roll style. Slice into ¾-inch pieces and serve immediately.

Sushi Rice

Ingredients

Recipe makes 5 cups

2 cups uncooked glutinous white rice (sushi rice)

3 cups water

1/2 cup rice vinegar

1 tablespoon vegetable oil

1/4 cup white sugar

1 teaspoon salt

Directions

1. Rinse the rice in a strainer or colander until the water runs clear. Combine with water in a medium saucepan. Bring to a boil, then reduce the heat to low, cover and cook for 20 minutes. Rice should be tender and water should be absorbed. Cool until cool enough to handle.
2. In a small saucepan, combine the rice vinegar, oil, sugar and salt. Cook over medium heat until the sugar dissolves. Cool, stir into the cooked rice. When you pour this in to the rice it will seem very wet. Keep stirring and the rice will dry as it cools