Sushi Rolls for 2

**Ingredients**

2 sheets Nori

250 mL sushi rice

300 mL water

25 mL seasoned rice vinegar

Pickled Ginger, Wasabi, Sesame seeds

Assorted Fillings: avocado, seafood, carrots,

green onion, cucumber, yam tempura, Lettuce, pepper

**Method**

1. **Cook Rice:** Rinse rice and place in a sieve. Let dry for 30 minutes.
2. Bring water to a boil and add rice. Turn heat to 2 and let cook for 10 minutes.
3. Keep lid on, remove from heat and let sit for 10 minutes. **Do not take the lid off!**
4. Spread rice on a cookie sheet. Fan. Sprinkle with vinegar and toss with a fork.
5. **Assemble:** Prep all fillings and assemble as shown.

BAD SUSHI ASSEMBLY

<https://www.youtube.com/watch?v=u5Q7xU2hr6o>

PROPER SUSHI ASSEMBLY

http://video.about.com/japanesefood/Prepare-Perfect-Sushi-Rice.html