

Temakizushi (Hand-Rolled Sushi)

Recipe from Leika Suzumura
Makes 8-10 servings

Ingredients

2 cups sushi rice (short grain rice)
3 ½ cups water
1/2 cup rice vinegar
1 ½ teaspoons salt
1 ½ tablespoons sugar
2 cucumbers
2 avocados (optional)
6-8 sheets of nori seaweed
Soy sauce for serving

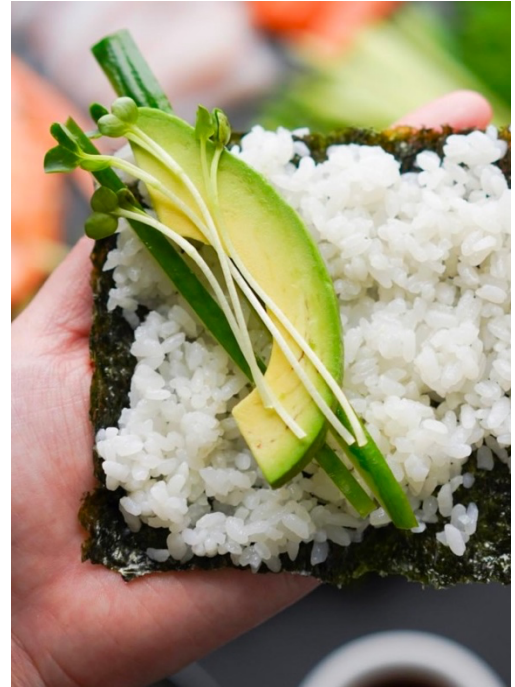


Photo credit: Hungry Huy website

Instructions

Place rice in a medium pot and wash and drain the rice 2-3 times to remove excess starch. Add 3 ½ cups water and place on the stove on medium-high heat. Bring to a boil, then reduce heat to low and simmer for 15 minutes until rice is cooked.

Make sushi vinegar by combining rice vinegar, salt, and sugar in a bowl. Stir until salt and sugar are dissolved. Add vinegar mixture to hot rice and stir together using a flat spoon, “folding” the rice to keep it from getting mushy. Set aside.

Cut cucumbers into 3-inch-long pieces. Cut each piece lengthwise into 1/2-inch slices, then turn the slices and cut them into 1/2-inch sticks, so you have sticks that are 1/2 inch thick and 3 inches long.

If using avocado, slice it in half lengthwise and remove pit. Remove skin from each half and cut lengthwise into slices.

Cut each sheet of nori into 4 pieces to make 3-inch squares. Set aside.

Spread 2-3 tablespoons of seasoned rice across a square of nori. Place a stick of cucumber and slice of avocado (if using) in the middle and wrap nori around filling.

Dip in soy sauce and eat!