

# Sushi Recipe

**Chef: Yu-Hua Fan**

## **Part 1: Sushi Rice**

Short-grained rice (2 cups)

Vinegar (3 tbspn)

Sugar (1 tbsp)

Salt (1 tsp)



1. Cook the 2 cups of short-grain rice.
2. Mix the vinegar, sugar, and salt. Microwave for 30 seconds to heat it up. Make sure the sugar and salt is mostly melted.
3. Pour the mixture onto the rice.
4. Mix the rice evenly.
5. Let it cool.

## **Part 2: Ingredients Inside**

Ingredients are up to you; you can cut anything you like into long strips to wrap into the sushi.

Cucumber

Carrot (cooked)

Vegetarian ham

Tofu (cooked)

Avocado

Asparagus (cooked)

Pickled radish (daikon)

Green bean (or tempura green bean)



### Part 3: Rolling the Sushi

1. Put the dried seaweed (nori) on the bamboo roll.
2. Spread the cooled rice across 2/3 of the seaweed sheet (nori).
3. Lay the ingredients on it.
4. Then roll it.

### Part 4: Display

1. Cut the sushi and put on the plate.
2. Sauces, sesame, and tempura crumbs optional.

