

# Sushi Rice (pressure cooker)

## INGREDIENTS

- 2 cups short-grained rice
- 2 cups water
- 2-inch piece kombu
- 1/4 cup rice vinegar
- 2 tablespoons sugar
- 1 teaspoon salt

## DIRECTIONS

1. Quickly, wash rice thoroughly with water until water runs clear. Let the washed rice drain for 5-10 minutes before cooking.
2. Place drained rice, kombu, and water in the electronic pressure cooker. Cook on high for 0 minutes and then allow natural release for 20 minutes.
3. While rice is cooking, warm vinegar in microwave for 1 minute. Stir in sugar and salt, until dissolved. Let cool before using.
4. When the rice is done, discard the kombu and spread the rice out in a large wooded, glass bowl, or parchment lined baking sheet.
5. Using a wooden or plastic spatula, cut and fold the rice (avoid stirring or compressing the rice) while drizzling the vinegar mixture over the hot rice. Fan the rice while mixing to help it cool.
6. Gently place rice in a bowl, if needed, and cover with a damp towel until ready to use.

Makes enough rice for approximately 7-11 sushi rolls.



# Eel Sauce

## INGREDIENTS

- 1/4 cup mirin
- 1/2 cup soy sauce
- 1/2 cup sugar

## DIRECTIONS

1. In a small sauce pan, mirin over medium-high heat. Add sugar and stir until the sugar dissolves.
2. Add soy sauce and bring to a simmer. Simmer for 10 minutes until thickened.
3. Cool before using.

# Spicy Sauce

## INGREDIENTS

- 1 cup Japanese mayo
- 1/4 cup sriracha
- 1 tablespoon lemon juice
- 2 tablespoons water, if needed.

## DIRECTIONS

1. Whisk all ingredients together thoroughly. Add 1 tablespoon of water at a time, if the sauce is too thick.



# Maki Sushi Rolls

## INGREDIENTS

- Roasted nori sheets
- Prepared sushi rice
- Prepared wasabi
- Pickled ginger
- Eel sauce
- Spicy Sauce
- Cucumbers, sliced
- Avocado, sliced
- Crab sticks
- Smoked salmon
- Cream cheese
- Scallions, finely sliced
- Shrimp tempura
- BBQ eel

## ROLLS

- Cucumber & Daikon Roll: cucumber, daikon
- California Roll (urumaki): crab stick, cucumber, avocado, daikon, sesame seeds
- Spicy crab roll: crab stick, spicy sauce, topped with spicy sauce, crunchy shallots
- Philadelphia Hand Roll (temaki): smoked salmon, cream cheese, scallions, sesame seeds
- Black Dragon Roll (urumaki): shrimp tempura, avocado, topped with bbq eel, eel sauce, spicy sauce, crunchies

Serve rolls with prepared wasabi, pickled ginger, and soy sauce.

