

Homemade Sushi

Jacob · 29/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

8

Description

Sushi rolls can be filled with any ingredients you choose Try smoked salmon instead of imitation crabmeat
Serve with teriyaki sauce and wasabi

Ingredients

- - 1 ½ cups water - 1 cup uncooked short-grain white rice - 3 tablespoons rice vinegar - 3 tablespoons white sugar - 1 ½ teaspoons salt - 4 sheets nori seaweed sheets - ½ pound imitation crabmeat
- flaked - 1 avocado - peeled
- pitted
- and sliced - ½ cucumber
- peeled
- cut into small strips - 2 tablespoons pickled ginger

Instructions

1. Gather all ingredients. Preheat the oven to 300 degrees F (150 degrees C). Dotdash Meredith Food Studios Bring water to a boil in a medium pot; stir in rice. Reduce heat to medium-low
2. cover
3. and simmer until rice is tender and water has been absorbed
4. 20 to 25 minutes. Mix rice vinegar
5. sugar
6. and salt in a small bowl. Gently stir into cooked rice in the pot and set aside. Dotdash Meredith Food Studios Lay nori sheets on a baking sheet. Dotdash Meredith Food Studios Heat nori in the preheated oven until warm
7. 1 to 2 minutes. Center 1 nori sheet on a bamboo sushi mat. Use wet hands to spread a thin layer of rice on top. Arrange 1/4 of the crabmeat
8. avocado
9. cucumber
10. and pickled ginger over rice in a line down the center. Dotdash Meredith Food Studios Lift one end of the mat and roll it tightly over filling to make a complete roll. Repeat with remaining ingredients. Dotdash Meredith Food Studios Use a wet
11. sharp knife to cut each roll into 4 to 6 slices. Dotdash Meredith Food Studios Recipe Tip If you do not have a bamboo sushi mat
12. the easiest way to roll sushi is with a clean dish towel.