

SUSHI

***STEP 1~Sushi vinegar (sauce) :**

Sugar 1 cup (220 cc)

Salt 1/2 coffee spoon

Water 3/4 cup (180cc)

Rice vinegar 3/4 cup (180cc)

boil together, when cool down to warm temperature, add rice vinegar

*** STEP 2~ Cooking Rice :**

1) Boil 3 cups of rice for 20 minutes. Then remove from the stove.

2) Add half a cup of pre-prepared sushi vinegar while rice is still hot.

Leave to cool.

*** Suggested Sushi Ingredients:**

1) Vegetable Sushi : avocado, sesame, grated radish, grated carrot, cucumber, tofu pouch, yellow radish, mayonnaise

2) Avocado Sushi: sesame, mayonnaise, grated carrot, grated radish, avocado

3) Cucumber Sushi: sesame, mayonnaise, tofu pouch, cucumber, avocado

4) Seaweed Sushi : sesame, tofu pouch, cucumber, seaweed, avocado