SURIMI "CALIFORNIA" ROLL

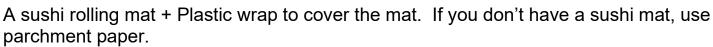
Servings 2

Ingredients

1 cups Japanese short or medium grain rice 1 to 1.25 cups cold water* 2-3 Tbsp Sushi Vinegar

Ingredients for the Roll

8oz pack Aquamar Surimi Sticks
1/2 Ripe Avocado
1/2 cucumber
Nori Seaweed
Black & white sesame seeds





- 1. Wash the rice with cold water until the water runs clear. Drain well. If you have a rice maker follow rice maker instructions add 1 cup rice and 1.25 cups water and cook on the white rice setting
- 2. Then put the hot rice to a large bowl and break it up to get rid of all the clumps.
- 3. Let the rice cool down a little. It should still be very warm when you stir in your sushi vinegar.
- 4. Fold the pieces of nori in half to split them.
- 5. Julienne avocado and cucumber in long pieces.
- 6. Place the Nori on the bamboo roller (use parchment paper if you don't have any)
- 7. Spread a generous handful of sushi rice onto the 1/2 sheet of nori. Use the TIPS of your WET FINGER (keep your hands wet to prevent sticking) to spread the rice evenly over the entire surface of the nori.
- 8. Flip the rice covered piece of nori over so the rice is facing down. Place your fillings, including **Aquamar Surimi Sticks** across the center of your nori lengthwise (don't overfill).
- 9. Roll the bamboo mat around the ingredients and until it's firm, about an inch in diameter.
- 10. Sprinkle with sesame seeds or fish roe.
- 11. EXTRAS: Garnish with seaweed salad, pickled ginger, and wasabi.

