

Vegetarian/Sushi

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- cooked. Set aside to cool (overnight or outside in winter).
2. Slice (B) into long thin strips no more than 5mm in cross section.
 3. Combine (C) in small bowl.
 4. Lay out a sheet of (D) on a bamboo mat. Spread enough of (A) over the lower 5/6 of the sheet's area, in a layer about 2-3 grains thick.
 5. Lay out vegetables on rice, wet fingers in (C) and wet the upper 1/6 of the exposed nori sheet. Roll into a long roll, and use the bamboo mat to clench it tightly for 5-10 seconds. Repeat for remaining rolls.
 6. Slice the rolls into disks about 2cm thick and arrange on platter. Serve with (E).

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From the kitchen of David and Jennifer Deaven

1. Combine (A) in saucepan or rice cooker and bring to boil. Simmer 20 minutes or so until rice is completely
A: 4C fancy Japanese rice
4C water
5T rice vinegar
1/4C sugar
1t salt
B: 1 red pepper
3 green onions
1 ripe avocado
2 stalks celery
3 carrots
C: 1/2C water
2T rice vinegar
2t salt
D: 5-6 sheets Nori (dried seaweed)
E: Sweet pickled ginger (Japanese pink variety)
Wasabi (Japanese green horse radish)

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