

# California Roll

Are you just getting into sushi? California Rolls are the perfect place to start. No raw fish is required—just imitation crab—which is typical for this roll type. All you need is a sushi mat, and you are ready to roll!

## Ingredients:

- **1 c.** sushi rice
- **1 1/2 tbsp.** rice vinegar
- **1 tbsp.** granulated sugar
- **1 1/2 tsp.** kosher salt
- **1 c.** water
- **4** sheets nori
- **1** cucumber, seeded and thinly sliced into long strips
- **1** small avocado, thinly sliced
- **4** sticks imitation crab meat, sliced in half lengthwise
- **3 tbsp.** toasted sesame seeds
- Soy sauce for serving

## M.O.P.

1. Wash rice several times in a large bowl with cold water until the water runs almost clear. Drain rice very well.
2. Whisk together vinegar, sugar, and salt in a small bowl until sugar is dissolved. Reserve until ready to use.
3. In a medium saucepan over medium-high heat, add rice and 1 cup water, cover, and bring to a boil. Reduce heat to low and let simmer, covered, for about 30 minutes or until water is absorbed. Remove from heat and let stand, covered, for 10 minutes.
4. Transfer rice to a large, non-metallic, flat-bottomed bowl. Using a plastic spatula, repeatedly slice through rice at a sharp angle to break up lumps and separate grains while very gradually pouring in the vinegar mixture. Cover seasoned rice with a damp cloth until ready to use.
5. Place one nori sheet, shiny side down, lengthwise across a clean bamboo mat. Dip fingers of one hand into a bowl of water and shake off excess. Pick up one-fourth of the rice and place it across the center of the nori

sheet. Spread rice evenly across the nori, leaving a 1" strip of nori on the top side uncovered.

6. Flip it so that the nori is facing you. Place one-fourth of the cucumber, the avocado, and the crab in an even row across the center of the nori, ensuring the filling extends to both ends of the surface lengthwise.
7. Starting with the edge closest to you, pick up the mat using thumb and index fingers of both hands; use the remaining fingers to hold the filling in place as you roll the mat forward and away from you. Roll forward, pressing gently but firmly.
8. Repeat to make a total of four rolls. Roll each in sesame seeds and slice into 8 pieces. Serve immediately with soy sauce.

## Philadelphia Roll

### Ingredients

#### PICKLED ONIONS

- **1/2** small red onion, thinly sliced
- **1/2 c.** unseasoned rice vinegar

#### RICE

- **2/3 c.** sushi rice
- **2/3 c.** water, plus more for rinsing rice
- **1 (2")** piece kombu (optional)
- **1 tbsp.** unseasoned rice vinegar
- **2 tsp.** granulated sugar
- **1/4 tsp.** kosher salt

#### ROLLS

- **2** sheets nori
- **2 tbsp.** everything bagel seasoning divided
- **4 oz.** smoked salmon, divided
- **4 oz.** cold cream cheese, cut into 1/2"-thick strips, divided
- **1** Persian cucumber, seeds removed and julienned, divided
- Soy sauce, wasabi, and pickled ginger, for serving

## **M.O.P.**

- **PICKLED ONIONS**

In a small bowl, stir onion and vinegar. Set aside to pickle, stirring occasionally, while preparing rice.

- **RICE**

1. In a medium bowl, cover the rice with cold water. Swirl rice with your fingers to release starches, then drain. Repeat the process about 3 more times until the water is mostly clear. Fill the bowl with cold water again and soak the rice 30 minutes before draining well.
2. In a rice cooker or medium saucepan, combine soaked rice,  $\frac{3}{8}$  cup water, and kombu, if using. If using a rice cooker, cook sushi rice or white rice setting. If using a saucepan, bring to a boil over high heat. Cover, reduce heat to low, and simmer until rice is cooked through 12 to 15 minutes. Remove from heat and let steam, covered, until rice is swollen and fluffy, about 10 minutes. Discard kombu.
3. Spread rice on a small baking sheet or 13"-by-9" baking dish. Whisk vinegar, sugar, and salt in a small bowl until sugar is dissolved, then drizzle over rice. Quickly fold the vinegar mixture into rice using a wooden spoon or paddle. (Do not mix too much, or the rice will get sticky!) Smooth rice in an even layer and let cool for about 30 minutes.

## **ROLLS**

4. On a bamboo sushi mat, arrange 1 nori sheet shiny side up. Using wet fingertips, spread about 1 cup of rice evenly over the entire surface of the nori. Sprinkle rice with 1 tablespoon of everything bagel seasoning.
5. Lay a plastic wrap over the bamboo mat, covering nori and rice. Place one palm on top of the plastic, centered over the nori. Slide your other hand under the bamboo mat and flip so the plastic is on the work surface. Remove the mat, place the mat next to the plastic, then slide the plastic back onto the mat (rice should be facing down). Pull the edges of the plastic to make sure they are covering mat.

6. Arrange half of the salmon on a long edge of the nori closest to you. Drain pickled onions and arrange half of the onions next to the salmon. Arrange half of the cream cheese pieces on top of the onions, then half of the cucumber pieces on top of the salmon.
7. Using a bamboo mat, roll nori over fillings. Lift the bamboo mat so it does not get stuck inside the roll, then continue to roll up to reach edge of the nori farthest from you. Using the mat, gently pinch and press roll to ensure it is tight, then unroll the bamboo mat and plastic.
8. Cut the roll into 8 pieces. Repeat with remaining nori, rice, and fillings. Serve with soy sauce, wasabi, and ginger.

## Boston roll

### Ingredients

- 2/3 cup sushi rice
- 1 nori sheet
- 10 medium size shrimp
- 1/2 Avocado
- 1/2 cucumber

### M.O.P.

1. First, wrap your sushi mat
2. Place a nori sheet on the mat
3. Cover nori with sushi rice
4. Flip the nori and lay the Shrimp, Avocado, and Cucumber in the center of the nori
5. Use the bamboo mat to roll an inside-out sushi roll
6. Cut to 8 pieces
7. Serve with soy sauce, pickled ginger (gari) and wasabi