

SHOPPING LIST

- 2 c Short-Grain Japanese Rice
- 1/4 c Sake-Mash Vinegar (or white wine vinegar)
- 1/4 c Rice Vinegar
- 1/4 c Sugar
- 2 Tbsp Salt

SPICY TUNA

- 4 oz Tuna (minced)
- 1 Tbsp Green Onion (minced)
- 1/4 Tsp Sesame Oil
- 1 Tsp Simbal

CALI CRAB

- 4 oz crab shredded
- 1tbsp japanesse mayo



FEED THE MASS

SUSHI RICE

5 CUPS

LETS START COOKING

1. Rinse rice 5 times, drain in colander and let dry 15 minutes. Cook rice in a rice cooker according to the manufacturer's instructions.
2. In a medium saucepan, on high heat, combine rice with 2 cups of cold water and bring to a boil. Cover, cook over moderate heat for 10 minutes.
3. Reduce heat to low cook for 10 minutes longer. Remove from heat and let stand, covered, for 15 minutes.
4. In a small saucepan, combine vinegar, rice vinegar, sugar and salt and warm over medium heat, stir to dissolve sugar.
5. Transfer rice to a large bowl. Sprinkle 1/2 cup of seasoned vinegar over rice: Drizzle some vinegar onto a spatula.
6. Gently separate rice grains while mixing in seasoning. Fan rice while mixing to help dry. Wipe stray grains from the side of bowl. Cover rice with a damp towel to keep warm.

RECIPE: www.foodandwine.com/recipes

feedthemass.com

