

7-INGREDIENT SEATTLE ROLL

6 rolls of 8 pieces each

INGREDIENTS

3 Rice Cooker Measuring Cups of Uncooked Medium Grain Rice (2¼ standard measuring cups)

¼ Cup Rice Vinegar

¼ Cup Sugar

~½ Tsp. Kosher Salt

1 Package of Smoked Salmon

1 Block of Cream Cheese

1 Package of Nori

DIRECTIONS

Preparing the rice

Rinse the rice in a bowl and strain out the water repeatedly until the water runs clear. Pour the rinsed rice into the rice pot of the rice cooker and fill in the water just under the 3 cup line for white rice. Cook on the normal white rice setting, not the sushi setting.

Mix together sugar and the rice vinegar and stir until dissolved. Set aside.

When you're ready to roll the sushi, move the rice into a large bowl. Spread the rice in a large bowl to let it steam out. Add the vinegar-sugar mixture. Sprinkle in some of the kosher salt and mix until the vinegar-sugar mixture is completely absorbed.

Once the vinegar is absorbed, add any remaining salt to taste.

Rolling and cutting the sushi

Separate the salmon into usable slices. For the cream cheese, cut a ¼ inch slice from the block from the long side. Cut the slice into two to make two long strips. Some of your strips then need to be cut in half lengthwise to make four pieces.

Fold and tear off the nori at the second perforation to remove about 1½ “rows.” Place the shiny side of the remaining nori sheet face down toward the bamboo mat.

Spread the sushi rice on top of the nori from the first perforation to the “bottom” (closest to you), with a ¼ inch thickness.

Spread the salmon close to the “bottom” edge of the rice. A small portion of the rice will be visible. Place 1 long piece of cream cheese and one of the half pieces next to the salmon to cover across the width of the nori.

Grab the edge of the nori closest to you along with the edge of the bamboo mat with your index finger and thumb. Hold the salmon/cream cheese in place with the rest of your fingers.

Now very calmly roll away from you with an alternating action of squeezing and lifting the edge of the bamboo mat until the nori is fully wrapped around the roll. Once done, place the roll with the seam down on a cutting board.

Once all the rolls are completed (should be about 6), wet a sharp knife blade with a saturated sponge or under a faucet. Then cut in half, and cut each half in half, and then cut each of the remaining 4 pieces in half for 8 pieces altogether. Remember to continue wetting your blade whenever the nori begins to stick. Plate and serve.