

ONIGIRAZU (A JAPANESE RICE SANDWICH)

5-6 Servings

INGREDIENTS

1 Rice cooker cup uncooked brown rice (short grain)

1 Rice cooker cup uncooked white short grain or sushi rice (My favorite is Nishiki Medium grain rice.)

1 Package sushi nori (A Japanese roasted seaweed sheet)

1 Head of red or green lettuce or Spring salad mix

1 Package of bacon (Wellshire Black Forest is excellent.)

Sriracha (Use Huy Fong Foods sriracha)

Kewpie Mayonnaise (or preferred mayo)

DIRECTIONS

Prepare the rice

Using the measuring cup for the rice cooker, measure 1 cup brown rice and 1 cup white rice. Rinse rice w/ cool water until the water runs clear. Place the rice in the cooking pot and fill with water. (Be sure to move the pot back and forth to even out the rice for accurate measuring.) The water level should read between the 2 cup brown rice line and white rice line. Let sit for 30 minutes before starting the rice cooker to soften the brown rice. Cook the rice using the white/normal rice setting. When the rice is done, let it sit an extra 10-15 minutes to allow for more steam to be released. And then be sure to fluff using a rice paddle.

Prepare the bacon

Cook the bacon using a large fry pan for the stove top on medium heat or a large baking sheet for the

oven at 385-400 degrees F. If using the oven, line the baking sheet with one layer of bacon w/o overlapping. In both cases, be sure to flip the bacon to cook both sides evenly and then cook to preferred doneness. Place the cooked bacon on a paper towel lined plate to absorb the grease.

Prepare the Sriracha Mayo

In a small bowl, mix together about 1-2 tablespoons of mayonnaise with Sriracha to taste. And set aside. This should be enough for one onigirazu.

Assemble the Onigirazu

Place a cutting board on the counter, lay a piece of plastic wrap larger than a sheet of sushi nori on the cutting board. Place a full sheet of nori on the plastic wrap on the diagonal like a diamond. (Be sure to place the shiny, smooth side down.) Place rice in the center as a square approx. 3 1/2" x 3 1/2" and 3/8-1/2" deep. Now break the bacon in half and place on top of the rice. Then stack the lettuce on the bacon and now drizzle the Sriracha mayo on the lettuce. Scoop rice to cover the top similar to the layer on the bottom which can get a bit challenging. It doesn't have to be perfect. Grab the plastic wrap and nori on the top and the bottom of the diamond and fold towards the center and press gently. Once the top and bottom nori corners are securely folded return the plastic wrap to the cutting board. Now lift the left and right corners of the plastic wrap and nori folding towards the center. Carefully tucking in the ingredients while folding. Nicely secure the plastic wrap from the sides and then fold the plastic wrap from the top and bottom towards the center forming a package. Cut in half and serve!

Storage

Best eaten the same day so make only what you need! Enjoy!