

VEGGIE SUSHI

Makes 10 sushi rolls

INGREDIENTS

3 cups short-grained Japanese rice, rinsed
1/3 cup vinegar
3 tablespoons sugar
Salt
10 nori sheets
Sir Kensington's Sriracha Mayonnaise (or other variety)
Sesame seeds, for sprinkling (optional)
2 English cucumber, sliced into thin slivers
2 carrots, sliced into thin slivers
Avocado (optional)
Sautéed mushrooms (optional)
Kimchi (optional)

DIRECTIONS

1. Prepare the rice. Combine rice with 3 1/4 cups water in a rice cooker or a saucepan and cook until tender. Transfer cooked rice to large bowl. Combine vinegar, sugar, and salt in saucepan and cook, mixing, over medium heat until sugar dissolves. Gently pour the mixture over rice and fold in gently.
2. Prepare vegetables. Slice all vegetables into matchsticks - as thin and slim as possible. Set aside.
3. Assemble sushi. Cover a bamboo sushi mat with plastic wrap. Place a sheet of nori rough-side up on the mat and scoop a handful of rice onto the nori. Press to spread the rice evenly up to the edges of the nori. Spread a thin line of Sir Kensington's Sriracha Mayonnaise across the nori. If you like, sprinkle sesame seeds. Arrange a few pieces of cucumber, carrots, and any additional vegetables in a tight pile as close to the bottom of the sheet as possible. Using a bamboo sushi roller to help, roll the sushi away from you with your hands, tucking in vegetables as you roll. Place the bamboo roller on top of the sushi roll and press sushi roll into rectangular shape. Slice into 8-10 pieces and place. Drizzle Sir Kensington's Sriracha Mayonnaise over sushi and sprinkle sesame seeds.

