



## Sushi Rice Stovetop

### Ingredients

- 1 Cup Sushi Rice
- 1 ¼ Cups Water
- 2 Tbsp. Rice vinegar
- 2 Tbsp. Sugar
- 1Tbsp. Sesame oil
- 1 Tbs. Salt

1. With the dry measuring cup, measure out the rice grains. One cup of dry rice will make approximately two cups of cooked rice. Pour the rice into the pot.
2. Fill the pot with enough cold water to cover the rice and use your hand to vigorously swish the rice around. Pour out the water, which will be cloudy with starch. Repeat this step 3 to 4 more times, until the water being poured off is almost clear. (Removing as much surface starch as possible ensures that the cooked rice is not too sticky.)
3. Pour the rice into the sieve and let the excess water drain away. Transfer the rice back to the pot.
4. With the liquid measuring cup, measure the water. For each cup of dry rice, you will need 1 cup plus 2 tablespoons of water. (This ratio can be tweaked to your preference. I like a slightly drier rice, and typically use just 1 cup of water per cup of rice.) Add the water to the pot.
5. As an optional step, you can let the rice sit in the water for at least 10 minutes, which will allow the grains to absorb water and cook more evenly. If you are short on time, this soaking can be skipped.
6. Over high heat, bring the covered pot to a boil, which will take about 3-5 minutes, depending on the strength of your stove. Listen for the chattering lid or other sounds that indicate the water is boiling. Don't lift the lid to peek inside!
7. Reduce the heat to low and let the rice cook for about 5 more minutes, or until the water has been absorbed. Listen for the hissing and crackling that indicate the water has been absorbed, or if you must, quickly lift the lid to check inside. Crank up the heat to high for about 30 seconds to dry the rice.
8. Remove the pot from the heat and let sit, still covered, for 10 minutes. This step is essential for getting the correct texture and cannot be skipped. Microwave Rice Vinegar ( do not substitute regular the flavor is different) salt and sugar for 30 seconds or until sugar is dissolved. Fold in the vinegar mixture and turn your sushi rice out onto a wooded cutting board. With a wooden spoon, gently move the rice around on the board to help it cool.

**You can leave sushi rice unrefrigerated for up to 15 hours. When preparing sushi, the rice should be room temperature.**



## **Sushi Rice In A Rice Cooker Instructions**

### **Ingredients**

2 Cup Sushi Rice  
2 ½ Cups Water  
2 Tbsp. Rice vinegar  
1Tbsp. Sesame oil  
2 Tbsp. Sugar  
1 Tbsp. Salt

1. Rinse rice thoroughly. (3- 4 times to wash away the excess starch. On the third wash allow the rice to soak for 20 minutes before adding to the cooker. This will produce a softer rice. Drain and add to the cooker. For every 1 cup of rice add 1 ¼ cups water.
2. Microwave Rice Vinegar ( do not substitute regular the flavor is different) salt and sugar for 30 seconds or until sugar is dissolved.
3. Once your rice cooker shuts off, fold in the vinegar mixture and turn your sushi rice out onto a wooded cutting board. With a wooden spoon, gently move the rice around on the board to help it cool.
4. You can leave sushi rice un refrigerated for up to 15 hours. When preparing sushi, the rice should be room temperature.



## Sushi Sauces

### Spicy Mayo:

¼ cup Sriracha Sauce

¼ cup Mayo

½ Lime squeezed

Roe ( this is optional as it is hard to find)

Mix all ingredients thoroughly and serve.

### Yum Yum Sauce

1.5 Tbs of Rice Wine Vinegar

1 Tbs of Melted Butter

1 tsp of Garlic Powder (5ml)

1 tsp of Paprika (5ml)

1 cup of Mayo (237ml)

1/2 tsp Cayenne Pepper (2.5 ml)

1 tsp of granulated Sugar

1/4 cup of water

a microwave safe dish

whisk or fork

bowl

Microwave butter until melted, add all ingredients and whisk until smooth

### Eel Sauce

2/3 cup of Sugar (150 ml)

4 tsp of *Dashi* (fish soup stock – 60 ml)

1 cup of *Shoyu* (soy sauce – 250 ml)

1 cup of *Mirin* (250ml)

1/2 cup of *Sake* (125ml)

1 Tbs of Cornstarch (15 ml)

2 Tbs of Water (30 ml)

Medium cooking pot

Stove

1. Measure and pour the *mirin*, sugar, *dashi*, and *sake* into a pot and put the pot on high heat. Stir until all of the sugar and *dashi* is dissolved.

2. Once boiling, add the soy sauce and bring it to a boil again. Reduce the heat and let the sauce simmer for approximately 15-20 min.

3. Now take your cornstarch and water and mix it into a glass. This is called making a cornstarch slurry. The point of a slurry is to thicken food (mostly sauces) without altering the flavor.

Once the sauce is boiling again, slowly pour the slurry into the pot, making sure to stir continuously. You should see a slight color change and a rapid increase in the number of bubbles while your sauce is boiling.

4. . Remove the pot from the heat and allow it to cool. You may need to continue stirring until the sauce stops boiling. You will notice that the sauce has gotten much thicker – this is good!