

Sushi Sandwich

INGREDIENTS:

- 1 cup rose sushi rice
- ¼ cup Mizkan sushi seasoning
- 4 nori sheets
- ½ of your favorite pepper, cut into strips
- 1 medium carrot, cut into strips
- 2 cucumbers (Lebanese if you can find it), cut into strips
- ⅓ cup pickled ginger

PREPARATION:

Rinse and drain rice three times or until water runs clear. Place rice in a strainer. Drain for 10 minutes. Place rice and 1 cup cold water in a saucepan over medium heat. Cover and bring to a boil. Reduce heat to low. Simmer, covered, for 12 minutes or until rice has absorbed water. Remove from heat. Stand covered for 10 minutes. Transfer to a large ceramic dish. Stir rice with a plastic spatula to break up lumps. Gradually add seasoning while lifting and turning rice until rice is almost cold. Place nori sheets, shiny-side down, on a flat surface. Using damp fingers, spread ¼ rice over each sheet. Arrange carrot, pepper, cucumber and ginger over rice on two of the sheets. Place remaining nori sheets over vegetables, rice-side down. Press down to secure. Cut into quarters then cut each quarter into two triangles to make 16 sandwiches.

NOTES FROM THE COOK:

Entree