

California Roll

Makes 8 rolls

Ingredients:

For the rice:

2 cups sushi rice
3 cups water
1/3 rice vinegar
3 tablespoons sugar
1 teaspoon salt

12 oz Aquamar Leg Style Crab Flavored Seafood
1 large avocado, pitted and sliced
1 cucumber, peeled, seeded, and cut into matchstick pieces
4 teaspoons prepared wasabi
4 tablespoons toasted sesame seeds
8 sheets toasted nori
Wasabi
Soy sauce

Preparation:

Rinse rice until water runs clear. Place in a pot with 3 cups of water and bring to a boil, reduce heat, cover and cook over low heat for 15 minutes. Turn off heat and allow to sit 15 minutes. In a microwave safe bowl, heat the vinegar on high heat for 30 seconds, add in the sugar and salt, stir until dissolved. Place the rice in a large bowl and pour the vinegar mixture over the rice.

To assemble the sushi rolls, place one sheet of nori shiny side down on a bamboo roller. Place approximately 6 tablespoons of rice in the center of the seaweed, spread the rice evenly over the seaweed to the edges leaving a 1/2 inch edge at the top and bottom. Dot with wasabi. Place the Aquamar Leg Style Crab Flavored Seafood toward the bottom edge of the rice, about 2 inches from the bottom. Top with the avocado slices, cucumber and toasted sesame seeds. Moisten the top edge of the seaweed with water. Using the bamboo roller, start rolling from bottom to top, creating a tight seal. Slice each roll into 8 pieces and serve with soy sauce and wasabi.

