

Spicy Salmon Sushi Roll

Makes 8 rolls

Ingredients:

For the rice:

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

12 oz Aquamar Shred Style Smoked Salmon Flavored Seafood
1/2 cup mayonnaise
1 tablespoon sesame oil
1 teaspoon togarashi (Japanese chili flake, if unavailable cayenne pepper can be substituted)
4 tablespoons sesame seeds, toasted
1 cucumber peeled, seeded and cut into matchstick pieces
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.

In a separate bowl combine the Aquamar Shred Style Smoked Salmon Flavored Seafood, mayonnaise, sesame oil, and togarashi. 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. Spread about 1/4 cup of the salmon mixture in a strip 2 inches from the bottom edge of the rice, place the cucumbers on top of the salmon mixture and sprinkle with 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.

