

# SNACK SUSHI

## Ingredients

- 1 c. Rice Wine Vinegar
- 1/2 c. Sugar
- 4 c. Medium Grain Rice
- 2 Cucumbers Sliced
- 2 Medium Carrots Sliced
- 1 Box of White Mushrooms
- 1/2 Cup Vegan Mayo
- 1-2 Tablespoons of Siracha or Hot Sauce
- 3 Teaspoons of Rice Vinegar
- 1 Avocado Sliced
- Toppings: Furikake and Sesame Seeds

## Directions for Sushi Rice:

1. Use short or medium-grain rice.
2. Before you cook it, wash/rinse the rice until the water runs totally clear—about five or six times. If you don't thoroughly rinse the rice, it'll end up in a big, sticky ball. There's enough internal starch in the rice for it to sufficiently hold together for sushi, so get all the stuff on the outside off by rinsing well.
3. Use a rice cooker/steamer. Rice made on the stovetop will not work for sushi; it won't be the right consistency. Rice cookers are widely available for as low as \$12.
4. Add the rinsed rice to the rice cooker with equal parts water, and follow the directions for the rice cooker. After it's done, transfer the cooked rice to a large mixing bowl.

## Instructions for Snack Sushi

1. Cook Rice and then add vinegar and sugar and set aside.
2. Slice avocado, carrots and cucumber and set aside.
3. Cook Mushrooms on the stove or in the microwave until soft, then cool.
4. Add the mayo, rice vinegar and hot sauce together and set aside.
5. Layer in this order.
  - a. Sushi Rice
  - b. Carrot
  - c. Cucumber
  - d. Mushrooms
  - e. Avocado
  - f. Toppings

