

Sushi Rolls

Makes 8 rolls

Ingredients

4 C sushi rice
4 3/4 C water
1 C rice vinegar
2 t vegetable oil
2 T white sugar
2 T salt
2 cucumber
2 red pepper
2 carrot
2 avocado
12 nori sheets
1 1/2 C soy sauce
1 C ginger
4 t wasabi

Instructions

1. Rinse rice in a strainer. Combine with water in a medium saucepan. Bring to a boil, then reduce heat to low, cover and cook for 20 minutes.
2. To make su: Combine rice vinegar, oil, sugar and salt. Whisk until the sugar dissolves. Cut the su in to the cooked rice. Keep cutting and the rice will absorb it.
3. Wrap bamboo mat with saran wrap, and lay a piece nori across the mat, rough side up. Pick up approximately a golf ball size ball of rice and flatten rice across the nori leaving 1 inch at top of seal.
4. Make a small trough with your index finger in the middle of your rectangle of rice. Lay desired sushi fillings in the trough.
5. Roll up sushi very slowly and tightly.
6. Cut the roll into 6 or 8 pieces with a very sharp knife. Garnish with wasabi, ginger and soy sauce.
7. Serve, Savor, Enjoy!

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