CALI ROLLS

Yoke's FRESH MARKET

INGREDIENTS FOR 8 ROLLS

4 Cups Sushi Rice, Cooked
½ Cup Rice Vinegar
4 Tablespoons Sugar
1 Teaspoon Salt
Nori Wraps (Seaweed Sheets)
1 Cucumber, Peeled, Seeded & Sliced Into Strips
1 Avocado, Peeled, Pitted & Sliced
1 Package Imitation Crab

SAUCE:
Mayonnaise
Sriracha Sauce To Taste

PREPARATION

While rice is cooking, mix the mayonnaise and Sriracha sauce to taste and set aside. In a large bowl, mix rice, vinegar, sugar and salt. Set aside until rice is cool enough to handle.

Place 1 cup of water in a small bowl, set aside. Put one sushi wrap over bamboo roller, if using one. Spread about 1 cup rice on Nori wrap leaving an inch empty space on one of the edges. Place 1 to 2 tablespoons of sauce on rice parallel to the open bottom of the seaweed sheet. Place fillers; avocado, crab and cucumber on the sauce. Roll sushi towards the open end. Dampen fingers with water and wet the open edge of the wrap to make it seal. Continue until rice is gone.

Chill for about 1 hour then slice to serve. Use remaining sauce for dipping