

Bacon Shrimp Roll

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A delicious and surprising sushi roll that will have even non-sushi lovers reaching for seconds, this bacon shrimp roll combines tender shrimp, crispy bacon, savory avocado and crispy green onions into a delectable and simple sushi roll. The crunchy bacon and tempura shrimp are balanced by the sweet- and- savory avocado, and rolled up for maximum taste. Serve with wasabi, ginger and soy sauce for a real treat.

Ingredients:

6 sheets nori
3 c. sushi rice
6 c. water
12 pieces tempura shrimp
1 small avocado
1 bunch green onion
6 slices bacon

Directions:

1. In large pot combine sushi rice and water; bring to a boil, cover, and reduce heat. Simmer 15-20 minutes or until rice is fluffy and tender. Remove from heat and let sit 10 minutes, set aside to cool.
2. Bake tempura shrimp as directed on the package.. Cut off tails and slice shrimp in half lengthwise; set aside.
3. Peel and pit avocado. Slice into thin slices and set aside.
4. Prepare green onions by cutting off bottoms and slicing into thin lengths. Set aside.
5. In large frying pan fry bacon until crispy; drain on paper towels and set aside.
6. Prepare sushi as follows: cover a bamboo sushi mat with plastic wrap and lay a sheet of nori, rough side up, on wrap. Firmly pat a thick, even layer of rice over nori. Place 1 long piece green onion, a layer of avocado, two pieces tempura shrimp, and 1 piece of bacon on sushi roll.
7. Pick up edge of nori up , fold the bottom of the nori up , enclosing the filling and tightly roll the sushi into a thick cylinder. Once the sushi is rolled, wrap in the mat and gently squeeze to seal. Cut each roll into 6 pieces and refrigerate 2 hours or until ready to serve. Repeat until all ingredients are used.

Author: Catherine Herzog