

Californian Sushi Roll

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While not traditionally an Asian recipe, the California roll is one of America's favorite spins off of sushi. Filled with savory crabmeat, creamy avocado, and crunchy sesame seeds, these rolls have a lovely combination of flavors and textures. Popular for all ages.

Ingredients:

½ cup vinegar
½ cup sugar
1 cup cooked sushi rice, warm
2 tablespoons sesame seeds
½ cup cooked crabmeat
1 to 2 teaspoons wasabi paste, or to taste
3 tablespoons golden caviar
½ avocado, chopped

Directions:

1. In a small saucepan, bring the vinegar and sugar to a boil over high heat. Cook until sugar has dissolved completely; remove from heat.
2. Place rice in a medium bowl. Stir in 2 tablespoons of the reserved sugar/vinegar mixture. Add sesame seeds and mix well.
3. Using hands, form seasoned rice into a large square block. Cut the rice into small squares, pressing with hands to adhere rice together.
4. Dab ¼ teaspoon wasabi paste onto each rice square, and press 1 tablespoon of each crabmeat and caviar atop paste. Top with avocado pieces and serve.