

# Classic Inari Sushi

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*Inari sushi is made by stuffing fried tofu pockets with seasoned rice. The tofu pockets may be difficult to source at the local supermarket, so seek them out at ethnic or specialty grocery stores -- they are worth finding for this sweet, snackable treat.*

## Ingredients:

2 cups cooked sushi rice  
3 tablespoons sesame seeds  
1 cup fish stock (dashi), may substitute chicken stock  
¼ cup soy sauce, plus extra for serving  
3 tablespoons rice wine  
3 tablespoons sugar  
½ teaspoon salt, or to taste  
4 deep-fried tofu cakes (abubrage) , cut in half

## Directions:

1. Mix sesame seeds into sushi rice in a large bowl. Set aside.
2. Place stock, soy sauce, rice wine, sugar, and salt in a medium saucepan. Bring to a boil over high heat and add tofu cakes. Reduce to a simmer and cook, covered, until liquid is almost absorbed completely. Remove tofu and cool slightly.
3. Open cooked tofu pouches with hands and stuff each with a small amount of reserved rice. Top with extra sesame seeds if desired. Serve with soy sauce.