

Crayfish Sushi

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An unsuspecting combination of potatoes and mustard create a smooth, tangy filling used in place of the usual sushi rice. Olive oil or butter may be substituted for the mustard oil if necessary, but add just a dab more of the prepared mustard.

Ingredients:

2 cups boiled potatoes
1 tablespoon mustard oil
1 teaspoon rice wine vinegar
1 teaspoon prepared mustard
½ teaspoon salt
½ teaspoon wasabi paste
½ cup crayfish tails

Directions:

1. Place boiled potatoes in a large bowl and mash with a fork. Add mustard oil, vinegar, mustard, salt, and wasabi paste. Mix until combined. Set aside to cool.
2. Using hands, roll cooled potato mixture into bite-sized logs about 2-inches long. Top each log with a crayfish tail and serve.