

Easy California Roll

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A California roll is one of the most popular ways to enjoy sushi, and this easy roll will bring sushi right to your kitchen. Enjoy the hearty and delicious flavors of fresh sushi by recreating it with imitation crabmeat, tender avocado, and crunch cucumber rolled into delicious and bite-sized pieces of sushi that are as good as take out!

Ingredients:

1 c. uncooked sushi rice
1 c. watercress
¼ c. rice vinegar
1 Tbsp white sugar
½ c. imitation crabmeat, finely chopped
¼ c. mayonnaise
8 sheets nori (dried seaweed)
2 ½ Tbsp sesame seeds
1 c. cucumber, julienned
2 avocados, peeled, pitted and sliced into thin slices

Directions:

1. Wash rice until the water is clear and no longer cloudy. Drain well, and place in rice cooker with 1 cup of water. Cook and let stand 10 minutes with cover on. Remove from rice cooker and set aside.
2. Mix rice vinegar and sugar in large bowl, until sugar has dissolved. Add rice, and mix until well combined. Allow to cool completely.
3. In small bowl mix crabmeat with mayonnaise, and set aside.
4. Prepare sushi rolls as follows: cover a bamboo rolling mat with plastic wrap. Lay a sheet of nori, shiny side down, on plastic wrap. Pat a thin layer of rice over nori, leaving 1/4-inch of nori uncovered at bottom edge of sheet.
5. Sprinkle rice with ½ tsp of sesame seeds, and press into rice. Flip nori sheet over so seaweed side is up.
6. Sprinkle a line of cucumber spears, a line of avocado slices, and crabmeat mixture at the bottom of the sheet of nori. Pick up the edge of the bamboo rolling sheet, fold the bottom edge of the sheet up, enclosing the filling. Carefully roll the sushi into a tight cylinder. Wrap in the bamboo mat and gently squeeze to seal the sushi.
7. Cut each roll into 1-inch pieces with a very sharp knife dipped in water. Serve with soy sauce and wasabi.

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