

Nori Crab Rolls

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Technically not a sushi, these rolls are made without any rice. Rather, tender crabmeat is mixed with seasoned cream cheese to make a rich, luscious filling for nori seaweed sheets. A slightly sweet, slightly extravagant roll to serve alongside a traditional sushi.

Ingredients:

4 nori seaweed sheets
8 ounces cooked crabmeat
8 ounces softened cream cheese
 $\frac{3}{4}$ teaspoon Worcestershire sauce
 $\frac{1}{4}$ teaspoon garlic salt

Directions:

Place the nori sheets on 4 serving plates.

In a large bowl, mix together the crabmeat, cream cheese, Worcestershire sauce and garlic salt.

Place a small amount of the crab mixture on each nori sheet seaweed; roll the sushi into a log jelly-roll style. Slice into $\frac{3}{4}$ -inch pieces and serve immediately.