

Steak Dinner Sushi

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This sushi combines unusual flavors of sirloin steak, crunchy tempura vegetables, and spicy mayonnaise into a hearty and savory sushi roll that will be loved by everyone. Prepare the marinated meat and tempura vegetable ahead of time, and roll the sushi just before dinner for a fresh treat like no other.

Ingredients:

6 sheets nori
3 c. sushi rice
½ lb sirloin, cut into thin slices
1 c. sugar
½ c. water
½ c. shoyu
2 cloves garlic, minced
1/8 tsp grated ginger
1 c. flour
1 onion, minced
1 bunch asparagus
1 sweet potato, julienned
½ c. mayonnaise
1 egg
1 c. ice water
1 c. all purpose flour
Sriracha sauce, to taste

Directions:

1. Mix sugar, water, shoyu, garlic, and ginger in large bowl.
2. Cut sirloin into thin slices across the grain, into pieces that are approximately 1.5 inches wide and 1/8-inch thick.
3. Place meat into sugar marinade and refrigerate for 1 hour or overnight. Weave meat onto skewers and barbecue until cooked through. Remove skewers from meat and set aside.
4. In large saucepan combine 6 c. water with 3 c. sushi rice. Bring to a boil; reduce heat, and simmer for 20 minutes or until cooked through. Set aside for 10 minutes and remove to large metal baking sheet to cool.
5. Prepare tempura batter by beating egg in large bowl. Add ice water and flour and stir to combine, being careful not to overmix.
6. Coat sliced vegetables in tempura batter and fry until golden brown. Set aside to cool.
7. Mix mayonnaise and Sriracha sauce to taste and transfer to a squeeze bottle.
8. Assemble sushi as follows: Place sheet of nori on clean work surface and cover with a layer of sushi rice. Layer a thin slice of meat, tempura vegetables, and spicy mayonnaise for the filling and carefully roll sushi into a cylinder. Using a sushi mat roll to seal. Cut into 6 pieces and serve immediately.

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