

Sushi Rice

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When making authentic sushi, it is important to first create authentic sushi rice -- it is, after all, the base flavor and texture of the rolls you create. While it may seem difficult to make this recipe for the first time, it is well worth perfecting. It adds sweet, tangy flavor to sushi rolls, and the sticky texture is necessary to hold the rolls together. Use this rice whenever cooked sushi rice is called for.

Ingredients:

3 cups uncooked sushi rice or sticky rice
3 cups water
½ cup rice vinegar
½ cup sugar
1 teaspoon salt

Directions:

1. Wash the rice and rinse thoroughly.
2. Place rice and water in a rice cooker and set until cooked. Alternately, place rice and water in a medium saucepan. Bring to a boil over high heat, reduce to a simmer, and cook covered until done, 35 to 45 minutes.
3. Meanwhile, mix together the rice vinegar, sugar and salt in a small saucepan; cook over medium heat until sugar has dissolved. Allow to cool.
4. Put the cooked rice into a large mixing bowl; pour the vinegar sauce over the hot rice and mix. Allow to cool slightly before using in sushi recipes.