

Tropical Sushi

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Crunchy tempura shrimp, savory green onion and oh-so-sweet pineapple make this Tropical Sushi the perfect treat any time. You will be surprised by how easy and delicious homemade sushi can be, and this hearty and sophisticated sushi roll will be an instant hit with everyone at the table. Serve the sweet and savory roll with wasabi and soy sauce, and a side of seaweed salad, for a truly delicious addition to any meal.

Ingredients:

6 sheets nori
3 c. sushi rice
6 c. water
8 pieces tempura shrimp
1 small pineapple
1 bunch green onion

Directions:

1. In large saucepan combine sushi rice and water and bring to a boil. Reduce heat and simmer 20 minutes or until liquid is absorbed and rice is fluffy and tender. Remove from heat and let sit for 10 minutes. Spread on large cookie sheet or aluminum foil to cool complete.
2. Bake tempura shrimp as directed on the package. Cut off tails, and slice shrimp in half lengthwise; set aside.
3. Peel pineapple, and slice into small, thin strips.
4. Wash green onions, remove bottoms, and cut into thin strips.
5. Cover a bamboo sushi mat with plastic wrap and lay a sheet of nori, rough side up, on wrap. Firmly pat a thick, even layer of rice over nori. Place 1 long piece green onion, a layer of pineapple and 2 slices of tempura shrimp in a row.
6. Pick up edge of nori up, fold the bottom of the nori up, enclosing the filling and tightly roll the sushi into a thick cylinder. Once the sushi is rolled, wrap in the mat and gently squeeze to seal. Cut each roll into 6 pieces and refrigerate 2 hours or until ready to serve. Repeat until all ingredients are used.

Author: Catherine Herzog