

Sushi Rice

Sushi Rice (Calrose)	5 dry cups
Water	5 dry cups
Seasoned Rice Vinegar	16 fl. Oz.
Granulated Sugar	1 cup
Kosher Salt	¼ cup

Procedure:

1. Rinse sushi rice to remove starch until excess water runs clear.
2. Using a colander, strain the rice and set aside to dry for approximately 15 minutes.
3. While the rice is drying, dissolve sugar and salt in rice vinegar over heat until the mixture is uniform and clear.
4. Place rice and water in the rice cooker. Cover and turn on. Allow it to cook automatically (approximately 15-20 minutes).
5. When rice is finished, allow it to continue to steam, covered, for an additional 15 minutes.
6. Remove rice from the cooker and place into a wooden bowl or plastic Lexan.
7. Distribute 1 cup of the vinegar seasoning evenly over the top of the rice. Gently mix using a spoon until all grains are coated. Be sure to break up any clumps of rice.
8. Cover with plastic wrap for 10 minutes to allow seasoning to be absorbed.
9. Uncover and use in the sushi application of choice.