Japanese Club - Charlize Chen

**Sushi-Meshi Dinner**

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# Fancy a meal that will be embraced by the whole family? Sushi is popular however, making hand rolls to feed a family is time consuming. It’s quicker to eat than roll! Check out what we’re having! The following recipe is easily adaptable.

# Sushi-Meshi

*Seasoned short grain rice*

(Serves 5 - 6)

* 4 C\* sushi rice
* 4 C\* water
* Optional: small piece of kombu

(dried kelp/seaweed)

\* 4 rice cooker cups = 2 ⅔ metric cups

* 5 Tb rice vinegar
* 4 Tb sugar
* 2 ½ Tb mirin
* 2 ½ tsp salt

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### Method:

1. Wash and rinse rice until no more starch comes out from the water. Drain.
2. Transfer rice into your rice cooker pot and add an equivalent amount of water to the rice.
3. Let the rice sit for 30 minutes. Press “COOK” on your rice cooker.
4. Heat seasoning ingredients until sugar and salt are dissolved.
5. Transfer the cooked rice into another bowl or dish.
6. Pour the seasoning onto the rice and fold gently, using a rice paddle.
7. Your sushi-meshi is ready! Allow to cool if you wish to make sushi rolls.
8. Serve your seasoned rice in a meal with anything and everything that you fancy. These may include: tamagoyaki (sweet Japanese rolled omelette), pickled daikon (white radish), avocado, cucumber, roast chicken, tinned tuna, salmon, fried pork floss, deli meats, mayonnaise, nori, toasted sesame seed or store bought seasoning mix.

Check out my shopping guide video.

<https://vimeo.com/420252705> Password: syndalsouthsushi

**Ja mata ne!**