

Smoked Salmon Sushi

Preparing the rice	Preparing all the other things
<ul style="list-style-type: none"> ● Mix 3 T sugar and 1 t salt with the vinegar jar on your table ● Put the rice into a bowl with cold water and let it sit for 10 minutes ● Strain the rice with the colander lined with cheesecloth ● Put the rice into the saucepan and add 3 cups of water ● Bring the rice to a boil over high heat ● As soon as it starts to boil, reduce the heat to low and cover it with the lid. ● Cook the rice for exactly 15 minutes ● Move the rice to cool part of the stove. Quickly take the lid off and cover the pot with a towel. Put the top back on and let it rest for 10 minutes. Don't uncover it. ● After the rest period. Fluff the rice with a fork Sprinkle the vinegar mix over the rice and gently mix it. . The rice should remain fluffy and not get smushed. ● Spread the rice onto parchment that you put onto the cookie sheet. ● This is boring but crucial. Fan the rice until it gets cool. Then put a damp cloth over the top of the cookie sheet while you do other things. 	<p><u>Salmon</u></p> <p>The salmon in the package is in thin slices. Pull the slices apart gently</p> <p><u>The avocado</u></p> <ul style="list-style-type: none"> ● Scoop the avocado out with a spoon ● Make slices ● Set them aside until you build the sushi rolls <p><u>The cucumber</u></p> <ul style="list-style-type: none"> ● Peel it ● Slice it in half to get the round out. ● Use a spoon to scrape out the seeds. ● Slice into matchstick thickness pieces <p>Slice the carrots into very thin pieces.</p> <p>Slice the peppers into very thin pieces.</p> <p>There are other ingredients on the table that you can add to your sushi</p>
<p>When we make plates we will join up with the other groups</p>	