

## Shrimp Sushi

Preparing the rice	Preparing all the other things
<ul style="list-style-type: none"> <li>● Mix 3 T sugar and 1 t salt with the vinegar jar on your table</li> <li>● Put the rice into a bowl with cold water and let it sit for 10 minutes</li> <li>● Strain the rice with the colander lined with cheesecloth</li> <li>● Put the rice into the saucepan and add 3 cups of water</li> <li>● Bring the rice to a boil over high heat</li> <li>● As soon as it starts to boil, reduce the heat to low and cover it with the lid.</li> <li>● Cook the rice for exactly 15 minutes</li> <li>● 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.</li> <li>● After the rest period. Fluff the rice with a fork Sprinkle the vinegar mix over the rice and <b>gently</b> mix it. The rice should remain fluffy and not get smushed.</li> <li>● Spread the rice onto parchment that you put onto the cookie sheet.</li> <li>● 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.</li> </ul>	<p><u>Sauté the shrimp-4 extra large/roll</u></p> <ul style="list-style-type: none"> <li>● Put your frying pan onto a burner on high heat for 2 minutes.</li> <li>● Add the butter</li> <li>● Just as the butter melts, add the shrimp and cook them 2 minutes.</li> <li>● Flip the shrimp and cook them for another 3 minutes.</li> <li>● Use tongs</li> </ul> <p><u>The avocado</u></p> <ul style="list-style-type: none"> <li>● Scoop the avocado out with a spoon</li> <li>● Make thin slices</li> </ul> <p><u>The cucumber</u></p> <ul style="list-style-type: none"> <li>● Use a spoon to scrape out the seeds.</li> <li>● Slice into matchstick thickness pieces</li> </ul> <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>	