

Sushi Rice and California Rolls

Yield: 9 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-sushi-vinegar-recipe>

Ingredients:

- 2 cups medium-grain rice or Japanese short
- 2 1/2 cups cold water
- 5 tablespoons sushi vinegar
- 4 tablespoons rice vinegar
- 2 tablespoons sugar
- 2 teaspoons salt I used sea salt
- 1/2 pound imitation crab meat p.s. the "log" shaped crab meat is the easiest to work with
- 1 avocado ripe but still firm
- 1/2 cucumber medium, peeled and sliced into long julienne strips
- nori seaweed Toasted
- toasted sesame seeds
- soy sauce regular or low sodium
- wasabi paste or wasabi powder
- 1 tablespoon sriracha hot chili sauce ~1 tsp or to taste

Nutrition:

1. Calories: 260 calories
2. Carbohydrate: 45 grams
3. Cholesterol: 20 milligrams
4. Fat: 5 grams
5. Fiber: 4 grams
6. Protein: 9 grams
7. SaturatedFat: 0.5 grams
8. Sodium: 750 milligrams
9. Sugar: 4 grams

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