

# Sushi rice

4 C rice  
4 C water  
1 piece (6 in square) dashi konbu

Wash rice and soak in water for 2 hours or longer. Place rice, water and konbu (wiped with a damp cloth) in a rice cooker. Cook and let stand for 20 min.

Awase-zu\*

1/3 C Japanese vinegar or Heinz white vinegar  
5 T sugar  
1 T salt

In a small saucepan, heat vinegar, sugar and salt until sugar and salt are dissolved. Cool. Place hot rice in a large mixing bowl. Fold in awase-zu, trying to keep the rice grains whole.

Makes about 8 maki zushi or 6 dozen inari zushi

\*seasonings can be purchased in powder form (sushinoko) or in bottles.

Alternate awase-zu recipe

1 C Japanese vinegar or Heinz white vinegar  
3/4 C sugar (add an additional 1/4 C if Heinz is used)  
1 – 2 tsp salt

Heat until salt and sugar are dissolved.

Sushi rice #2 – from genius kitchen (very easy and good)

For 2 cups uncooked rice –

Mix together –

4 T rice vinegar  
3 T sugar  
2 tsp salt  
2 T mirin