

Spicy Tuna Inari

<http://userealbutter.com/2016/04/10/spicy-tuna-inari-recipe/>

2 cups seasoned sushi rice (recipe below)
1/2 lb. maguro (sashimi-grade tuna), roughly chopped
1/4 cup green onions, sliced thin
1-2 tbsps mayonnaise
sriracha to taste
12 inari pockets
1/2 avocado, peeled, pitted, and sliced thin
12 medium shiso leaves (optional, but good!)

seasoned sushi rice

2 cups cooked (steamed) sushi rice
1 tbsp rice vinegar
1/4 tsp salt
2 tsps sugar

Season the sushi rice: Combine the vinegar, salt, and sugar in a bowl and stir until salt and sugar are dissolved. Wet a mixing bowl large enough for the rice. Wipe off excess water. Heap the cooked rice in center. Allow rice to cool for 10 minutes. Pour the dressing over the rice and mix the dressing evenly with a large spoon or rice paddle. While mixing, fan the rice to cool it. The rice is ready to use when it reaches body temperature.

Make the spicy tuna inari: In a small bowl, mix the tuna, green onions, mayonnaise, and sriracha together to make the spicy tuna filling. Add more mayonnaise and sriracha as desired. Carefully open an inari pocket without tearing it. Gently press 1-2 tablespoons of seasoned sushi rice into the bottom of the pocket to form a base layer. Lay a few slices of avocado over the rice. Set a shiso leaf on top of the avocado. Spoon 2 tablespoons of the spicy tuna over the shiso leaf, pressing the tuna to the edges of the inari pocket. Tuck the corners of the inari down over the tuna. Fold the edges over to close the inari pocket and set the inari fold-side down. Repeat for the remaining inari. Serve immediately. Makes 12.