

Not So Special Roll

<http://userealbutter.com/2008/10/25/spicy-tuna-scallop-sushi-roll-recipe/>

2 cups sushi rice (uncooked)
2 cups water
3 tbsps rice vinegar
1 tsp salt
2 tbsps sugar
1 package of sheet nori
1/2 lb. maguro (tuna)
1/2 lb. large fresh dry scallops (dry = no water injected)
6 tbsps masago (flying fish roe)
1/4 cup green onions, minced
3 tbsps mayonnaise
1 ripe avocado, peeled, pitted, and sliced
Sriracha hot sauce (optional)
sesame seeds
wasabi
soy sauce
gari (pickled ginger)

*bamboo mat

Rice: I use a rice cooker. Combine the water and rice and cook per the instructions on your rice cooker. If you don't have a rice cooker, you can try these instructions (I've not done them myself): Wash, drain, and soak the rice in water for at least 30 minutes, then drain. Combine the rice and measured water in a saucepan and cover. Place the pan over moderately high heat. When the water boils, reduce the heat and cook for about 10 minutes. Turn off the heat and allow the rice to steam undisturbed for at least 10 minutes (don't remove the lid or you'll ruin it).

Dressing: Combine the vinegar, salt, and sugar in a bowl and stir until salt and sugar are dissolved.

Sushi Rice: Wet a mixing bowl large enough for the rice. Wipe off excess water. Wet the tub a second time with vinegared water (1 cup water + 2-3 tablespoons vinegar). Wipe off any excess. Heap the cooked rice in center. Allow rice to cool in the tub 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.

Spicy Tuna: With a spoon or knife, scrape the tuna meat from the silvery lining. Discard the silver lining. Roughly chop the tuna and mix with 2 tablespoons of mayonnaise and the green onions. Add a little Sriracha hot sauce to taste.

Spicy Scallop: With a spoon or knife, roughly chop the scallops into pieces. Mix in 1 tablespoon of mayonnaise and 2 tablespoons of masago. Add Sriracha hot sauce to taste.

Assembly: On a sheet of plastic wrap, set down one sheet of nori. With wet hands, grab a handful of sushi rice and evenly spread across the top 3/5 of the nori sheet, pressing the rice down to ensure it sticks to the seaweed. Sprinkle sesame seeds over the rice. Flip the nori over so that the rice faces down onto the plastic wrap. At the non-rice end of the nori, lay out a thin line of the spicy tuna leaving a little room on either end. On top of that, repeat with a line of spicy scallop. Layer avocado and masago and extra Sriracha if you want more kick. While it is tempting, don't overfill the roll. Roll the fillings up from the non-rice end of the nori (like a carpet) and continue to roll tightly, but not too tightly until the rice encompasses the entire outer part of the roll. Use the plastic wrap to help maintain shape without letting the roll stick to you. Use the bamboo mat to firm up the shape and compact the roll. Remove the bamboo mat and the plastic wrap from the roll. Dip a very sharp knife in water and cut the roll in half. Repeat until you have 8 pieces. Serve with wasabi, gari (pickled ginger), and soy sauce.

This makes at least 4 cut rolls. We usually make some hand rolls too, so it probably yields around 6-8 cut rolls in total.