

Car Sushi

(for 1 roll)

4 1/3" (11 cm.) Japanese cucumber (only need 1/2 of one)

4 1/3" (11 cm.) simmered gourd (see kampyo recipe)

1 hot dog

Small piece of cooked carrot

3-4 tablespoons egg sprinkles (see recipe)

10 oz. sushi rice (about 1 3/4 cups)

Roasted nori

Trim the hot dog down to 4 1/3" (11 cm.) long. Mix the egg sprinkles with 1/2 cup rice.

Windows

Slice the cucumber in quarter lengthwise. Place the gourd strip between two of the quarters and roll in a 1/2 sheet nori.

Tires

Slice the hot dog in half lengthwise. Wrap each half in 1/2 of a half sheet of nori. Trim extra nori.

Place a half sheet of nori vertically on the rolling mat. Form 1/2 of the yellow rice into a block 2 1/3 inches across. Place at the top of the nori. Place the cucumber windows 3/8" (1 cm.) from the top of the rice.

Cover the cucumbers with the remaining yellow rice.

Use the mat to cover the car shape with the nori. With the seam side down, press the car into shape with the mat. Spread 1 oz. of white rice over the hood. Wrap with plastic wrap and press the entire package into a square shape with the rolling mat.

Wet the edge of 1/2 of half sheet and attach onto 1 half sheet of nori. Leaving 1 1/2 " at both ends, spread about 3/4 cup rice on the nori. Remove the wrap from the car package and place it upside down in the center of the rice. Place the two tire

packages on the car, flat side down, and spread $\frac{1}{2}$ oz. of the rice between the tires. Holding the mat in your hand, bring the two sides together. Spread the remaining $1\frac{1}{2}$ oz. of rice on top and fold the nori over.

Place the roll seam side down and form into a tunnel shape. Slide the sushi to the ends of the mat to flatten the edges.

Slice into 4 pieces, wiping the blade with a wet towel after each slice.

Cut carrots to make headlights and place on the car.

Adapted from *The Encyclopedia of Sushi Rolls* by Ken Kawasumi
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