

Egg Sprinkles (Fast and Easy Method) **(for bright yellow sushi rice for car sushi)**

To make egg sprinkles:

In a microwaveable bowl:

Beat 1 egg and 3 yolks

Stir in 1 Tbsp. sugar

1 Tbsp. sake

1 Tbsp. mirin (sweet sake)

1 tsp. salt

Cook in microwave uncovered on high for 2 minutes, turn the bowl around and cook for 1 more minute. It will be all puffy and done but not browned. Turn the little cake over because it could still be wet on the bottom. Cook another 1-2 minutes until it's dry. Blot it with a paper towel to make it dry. Cool it uncovered in the refrigerator. Peel off any brown edges and discard. Break the "cake" into 4 pieces and put into a food processor. Pulse it on high until it is finely chopped into "sprinkles". It makes about 6 Tbsp of egg sprinkles.

Usually use 2-3 Tbsp. of egg sprinkles with plain or sushi rice to get yellow rice. Can adjust for color intensity.

From Cathy Nakamura

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