

Inari-zushi

Ingredients: 1 recipe of O-Sushi-rice*

4 packages of age (deep-fried soybean curd cake)
(comes 3 to a package and looks like flattened twinkies)

1. Cut the age in half shortwise. Place in a large pot with enough water to cover. Boil covered for 20 minutes.

2. Drain in a colander and rinse with hot water. Gently squeeze water out, pressing a wooden spoon against the colander.

3. Place the age back into the pot and add:

½ cup sugar
¼ cup shoyu
2 tsp. salt (you may omit)
¾ cup dashi

4. Simmer together for 20 minutes, turning the age over once or twice. Drain again in a colander, then place in a bowl. Set aside to cool.

5. When the age and rice is cold; gently open the cut side of the age to make a pocket. Fill with rice, but do not overstuff. It should have a few wrinkles in it. Fold the cut ends over each other to close.

Variation: Toasted sesame seeds may be added to the rice.

*A batch of rice (Nishiki brand) is 3 cups raw rice, washed, then cooked with 3 cups of water

Sushi Su : Combine in a small pot: ½ cup rice vinegar
½ cup sugar
2 tsp. salt

Place over heat and melt the sugar. Set aside.

Turn out the cooked rice into a large plastic tub. Pour the “su” over all the rice. Cover with a large cloth for 10 minutes. With a wet rice paddle gently turn the rice over while fanning the rice. Cool the rice off as fast as you can. when it is cold you can make any sushi you wish.

Original recipe from Teri Shimizu

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