

## Teppo sushi (hosomaki)

O-sushi rice:

1. Wash 3 cups of medium grain rice (Nishiki brand) in cold water. Drain excess water. Add 3 cups of cold water. Soak several hours in a plastic or glass bowl.
2. Recipe for "su":
  - ½ cup rice vinegar
  - ½ cup sugar
  - 2 tsp. saltHeat in a small pot or in the microwave until dissolved.
3. Pour all water and soaked rice into a rice cooker and turn it on. After 1 hour, turn rice out into a big plastic or wooden tub. Pour 1 batch of "su" over it while still hot. Cover with a large cloth for 10 minutes. With a wet rice paddle gently turn the rice over while fanning. Cool the rice off as rapidly as you can. This rice can be used for any kind of sushi. One batch can make about 17 rolls of teppo sushi. Each roll makes 6 pieces.
4. To roll the teppo sushi you will need:
  - a bamboo sushi mat
  - 1 pkg of sushi nori (sheets cut in half)
  - bowl of water or rice vinegar
  - cucumber, takuan (pickled radish) or raw tunacut into strips  
To roll: Place nori on mat shiny side down. Spread rice evenly over  $\frac{3}{4}$  of nori covering three edges but leaving an inch open at the top. Place strip of cucumber or takuan or tuna in the middle.. Bring mat up and rice over to meet edge of rice. Use mat to tuck and make a roll. Wet the edge of the nori and finish rolling. Place seam side down. Cut into 6 pieces. You can first cut it into thirds then each piece on a diagonal to get a slanted cut.
  - 1.
5. Serve with pickled pink ginger, wasabi and shoyu. Garnish with parsley.

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