



Southwestern Salmon Maki

Serves 4

Ingredients:

- 1 lbs. Chopped Smoked Salmon
- 4 Nori Sheets (Dry Seaweed)
- 4 Mission® 12" Heat Pressed Flour Tortillas (10430)
- 1 qt. Tempura Batter (from box)
- 1 medium Avocado
- 4 Green Onions
- 8 Jalapeno Peppers , red and/or green
- 1/3 cup Sour Cream
- 2 Tbsp. Chipotle Chiles , canned
- Salt to taste
- 2 cups cooked Sushi Rice
- 2 Tbsp. Seasoned Rice Vinegar

Directions:

1. Add the vinegar to the rice while still warm, gently mix.
2. For the chipotle sauce, mix the sour cream and 1 to 2 Tbs. chipotle (more if you like it really hot). Add salt to taste.
3. Warm the tortilla and spread 1/2 cup of rice evenly over the tortilla.
4. Place a sheet of nori on top of rice.
5. Place 1/4 of the avocado in a line on the nori sheets, add 4 oz of the chopped salmon next to the avocado. Place some of the julienned green onion and some chipotle sauce.
6. Roll up tightly and cover with plastic wrap. Refrigerate 1 hour.
7. For tempura batter, follow directions on package.
8. Remove plastic wrap and dip the roll into the tempura batter and coat evenly then fry until golden brown. Do not overcook, salmon should not be cooked.
9. Remove and cut into rounds, discarding the ends.
10. Place on a plate and garnish with green onions, drizzle with chipotle sauce and one each colored jalapeños.