

Sushi Rice

Serves 1

Ingredients:

3 cups Sushi Rice

6 tsp. Rice Vinegar

3.75 cups Water

Directions:

- 1. Thoroughly rinse rice in cool water until water runs clear. Drain well.
- 2. Place rice and water in saucepan and bring to a boil. Reduce heat and simmer for 20 minutes or until water is absorbed.
- 3. Remove pan from heat and let stand for 10 minutes.
- Place rice in nonmetallic bowl and add vinegar.
 Carefully fold in vinegar until combined.