



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.
4. Place rice in nonmetallic bowl and add vinegar. Carefully fold in vinegar until combined.