

Las Vegas Sushi Roll



Buttery sushi that just melt in your mouth. Enhance with a little spicy from the South, just roll up the dice and enjoy la fiesta.

Course	Appetizer, Main
Cuisine	Japanese
Prep Time	30 minutes
Cook Time	5 minutes
Total Time	35 minutes
Servings	2
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Ingredients

- 1 jalapeno pepper
- 1/4 Hass avocado
- 4 oz fresh salmon
- 2 nori sheets
- 1 - 1 1/2 cup seasoned sushi rice
- 2 Tbsp Kewpie mayo
- 1 cup tempura batter and oil for frying

Instructions

1. Wash, clean and cut jalapeno pepper into halves along its length to remove all seeds (under running water to avoid hotness).
2. Slice jalapeno into thin long strips.
3. Cut avocado into long thin strips.
4. Cut salmon into long sticks
5. Prepare the cold Japanese tempura batter, you can buy box mixed batter or follow this guide [here](#).
6. Coat and fry jalapeno, then set aside.

Rolling sushi

1. See detail guide with video on rolling maki sushi or simply put, just laid out each nori sheet on bamboo mat over flat surface.
2. Use about 2/3 of each nori sheet and 1/2 to 3/4 cup of sushi rice for each roll. Just fold nori sheet at its desire length and tear it off.
3. Spread sushi rice evenly on nori surface.
4. Arrange all fillings: tempura jalapeno, salmon, avocado and drizzle on some Kewpie mayo. Remember to go light on the mayo and leaving 1/2 inch off at both ends. Doing this will prevent mayo to ooze out when you roll.

5. Quickly lift, cover, hold, press and roll them away.
6. Finally, deep each roll into tempura batter and deep fry on hot oil for 1-3 minutes or until desired crispiness.
7. Let them seat on parchment paper to drip off excess oil before slicing into bite size pieces.

