

* From back of
Safeway
Calrose Rice
bag.

Sushi Rice

Stove Top

2 cups Safeway Calrose Rice
2 cups water

Wash and drain rice. Place rice and water in a saucepan. Let stand for 30 minutes. Bring to a boil. Reduce heat to low, cover tightly, and simmer until all water is absorbed, about 15 to 20 minutes.

Rice Cooker

3 rice cooker cups Safeway Calrose Rice
3 cups water

Wash and drain rice. Place rice in rice cooker. Fill with water to 3 cup mark. Let stand for 30 minutes. Cook according to rice cooker directions.

When rice is cooked, transfer it to a large shallow baking pan or cookie sheet. Using a paddle or fork, spread rice out. Sprinkle with vinegar mixture. Toss and let cool to room temperature. Cover with a damp towel until ready to use.

Vinegar Mixture

3 tablespoons Safeway SELECT Rice Vinegar
1 1/2 tablespoons sugar
1 1/2 teaspoons salt

Combine vinegar, sugar and salt until sugar dissolves.

Makes 6 cups rice.

* 1 cup rice = 1 1/2 cups rice cooker cups.

* This recipe makes about 6 rolls.
* Use washed seaweed (Sushi Nori).
Nagai Nori Co., Ltd. Seaweed is good.

Shiny side of seaweed should be on the
outside.

Dull side of seaweed should be on the
inside.