**Sushi Bake**

2 cups (not rice cooker cups) Calrose rice, cooked with 2 1/2 cups water in a rice cooker

6 Tbsp. rice vinegar

1/2 cup mayonnaise

1 cup sour cream

1 1/2 Tbsp. Sriracha sauce

1 lb. crabmeat (can use finely chopped imitation crab)

8 oz. cooked tiny shrimp (can use canned), optional

8 oz. Tobiko (Masago orange fish eggs), optional

1 oz. Furikake rice seasoning (Aji Nori Furikake roasted sesame and seaweed is good.)

10-20 pieces of seasoned seaweed wrappers

After cooking the rice, stir in the rice vinegar and then set it aside to cool.

Preheat oven to 375 degrees Fahrenheit.

Combine the mayonnaise, sour cream, and Sriracha sauce.

Stir in the crabmeat and shrimp.

Spread the rice into a 9” x 13” glass pan (vinegar can discolor metal pans). Pat the rice into the pan with wet hands.

Sprinkle about half of the Furikake rice seasoning onto the rice.

Spread the crab and shrimp mixture onto the rice.

Sprinkle the Tobiko over the mixture.

Sprinkle the rest of the Furikake over the dish.

Bake for about 20 minutes.

Serve with the pieces of seaweed wrappers. Add a spoonful of baked sushi onto a piece of seaweed, fold it into a roll, and eat immediately.

**California Roll Sushi Bake**

2 cups (not rice cooker cups) Calrose rice, cooked with 2 1/2 cups water in a rice cooker

6 Tbsp. rice vinegar

1/2 cup mayonnaise

1 cup sour cream

1 lb. crabmeat (can use finely chopped imitation crab)

2 large avocados

1 to 2 cucumbers, peeled and sliced thin, optional

8 oz. Tobiko (Masago orange fish eggs), optional

1 oz. Furikake rice seasoning (Aji Nori Furikake roasted sesame and seaweed is good.)

10-20 pieces of seasoned seaweed wrappers

After cooking the rice, stir in the rice vinegar and then set it aside to cool.

Preheat oven to 375 degrees Fahrenheit.

Combine the mayonnaise and sour cream. Stir in the crabmeat.

Spread the rice into a 9” x 13” glass pan (vinegar can discolor metal pans). Pat the rice into the pan with wet hands.

Sprinkle about half of the Furikake rice seasoning onto the rice.

Layer the cucumber on top of the rice.

Peel and slice the avocado. Layer the avocado on top of the cucumber.

Spread the crab mixture on top of the avocado.

Sprinkle the Tobiko over the mixture.

Sprinkle the rest of the Furikake over the dish.

Bake for about 20 minutes.

Serve with the pieces of seaweed wrappers. Add a spoonful of baked sushi onto a piece of seaweed, fold it into a roll, and eat immediately.

**Vegetarian Sushi Bake**

Follow the directions above for the California Roll Sushi Bake, but omit the mayonnaise, sour cream, crab, and Tobiko. You can add a layer of shredded carrots on top of the cucumber and avocado layers, sprinkle with Furikake, and top with marinated shitake mushrooms.

Marinated Mushrooms

8 Shitake mushrooms (enough to cover the top of the Sushi Bake)

2 Tbsp. water

6 Tbsp. sugar

6 Tbsp. soy sauce

4 1/2 Tbsp. Mirin

Soak the mushroom in hot water for 20 minutes until they become soft.

Remove the stems from the mushrooms and discard them.

Cut the mushroom into 1/4-inch wide strips.

Boil the water, soy sauce, sugar, and mirin in a small saucepan. Add the mushrooms. Cook about 5 minutes. Remove the mushrooms from the liquid and allow them to cool.

Recipe by Annette Chan (December 2018)