



SALMON SUSHI BURRITO

'Community Through Cooking'

BACKYARD TUNA COMPANY



SALMON SUSHI BURRITO

RECIPE:

INGREDIENTS:

Salmon & Fillings

- 8 oz salmon fillet
- ½ English cucumber, sliced
- ½ avocado, sliced
- 1 jalapeño, diced
- 2 tbsp green onions, sliced
- 2 tbsp soy sauce
- 1 tbsp olive oil
- ½ tbsp sesame oil
- nori (seaweed)
- peppercorns, crushed

Sticky Rice

- 1 cup rice
- 1 cup water
- 2 tbsp sesame seeds
- 2 tbsp rice vinegar
- 1 tbsp sugar

Dipping Sauces & Sides

- soy sauce
- sriracha
- pickled ginger
- wasabi

Tools

- rice cooker
- bamboo roller

I hadn't heard of a sushi burrito until a few months ago. It's like a maki roll on steroids. You can pack them with fish, shrimp, vegetables, whatever you can fit inside. Just not too much or you might not be able to close it.

Prepare the sticky rice first in a rice cooker (stovetop works, too). One cup rice, one cup water. While that's cooking, heat up the rice vinegar and dissolve the sugar in it. Once the rice is finished, fluff it with a fork and pour in the rice vinegar-sugar mixture along with the sesame seeds.

In a bowl, combine the soy sauce, olive oil and sesame oil. Next, slice your salmon fillet into thick chunks and then place in the bowl to marinate. Then, slice your avocado and cucumber into long strips. Dice the jalapeño and chop up the green onions, setting aside for when you fill your sushi burrito.

Take your two pieces of nori and wave them over an open flame until they turn a bright green. Be careful, they'll burn easy. Moisten one side of the nori sheet and connect it to the other sheet. Place one seaweed square on the bamboo roller and coat it with a layer of the sticky rice. Wet your hands so the rice doesn't stick to your fingers.

In the middle of the square of rice, add your fillings lengthwise. Sprinkle with pepper. Begin rolling the burrito with your bamboo roller, applying pressure so you get a tight wrap. Once you've rolled the burrito into the second sheet, dampen the edge of the nori and seal the burrito shut like an envelope. Slice it in half and serve with soy sauce, sriracha, pickled ginger and wasabi.

-Al

