



# SPICY SALMON & TUNA BLOWOUT ROLLS

*'Community Through Cooking'*

BACKYARD TUNA COMPANY



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## INGREDIENTS:

### Spicy Salmon Filling

- ½ lb salmon, chopped
- 1 ½ tbsp mayonnaise
- 1 tbsp sriracha
- 1 tbsp gochujang

### Spicy Tuna Filling

- ½ lb tuna, chopped
- 1 ½ tbsp mayonnaise
- 1 ½ tbsp sriracha
- 1 tsp chili oil
- 1 tsp olive oil
- 1 tsp sesame oil

### Blowout Roll Filling

- ½ lb salmon, cubed
- ½ lb tuna, cubed
- ¼ cucumber, cored & julienned
- ½ avocado sliced
- 1 jalapeño, diced
- 1 tbsp scallions, sliced
- 1 tsp sriracha

### Rice & Nori

- 2 cups Kokuho rice
- 2 cups water
- ½ cup Marukan rice vinegar
- 6 pieces nori
- black sesame seeds

### Sides

- ginger
- wasabi
- seaweed salad

## RECIPE:

We wanted to get some sushi rolling practice in before teaching a Sushi & Sake class at work. Here's the plate we came up with: Spicy Salmon, Spicy Tuna and our very own Blowout Roll!

Make the spicy salmon filling by mixing together the salmon, mayonnaise, sriracha and gochujang. Do the same for the spicy tuna filling, combining the tuna, mayonnaise, sriracha, chili oil, olive oil and sesame oil. Set both aside in the fridge to chill.

Prepare your rice by combining equal parts rice and water in a rice cooker, but first, run water over the rice until it runs clear; this helps kickstart the absorption process and removes excess starch. After you've steamed your rice, fluff it with a fork and pour in your rice vinegar.

Begin making your sushi rolls by laying out a piece of nori on a bamboo sushi roller, layering on a thin, even layer of rice on top. Flip the nori over so the rice side is now facing down. For both your spicy salmon and spicy tuna rolls, place the fillings widthwise along the base of the nori sheet.

For your Blowout Roll, do the same when placing your salmon and tuna cubes. Lay the cucumber and avocado onto of your fish, sprinkled with jalapeño & scallions, and drizzled with sriracha.

Roll up your rolls with gentle yet tight applied pressure, tucking in the edges once you complete the full rotation. If your roll is too long (i.e. your nori sheet was too big), cut off the excess nori & rice section. Sprinkle each roll with black sesame seeds, cut with a sharp knife and serve with sides of ginger, wasabi and seaweed salad.

-Alex

