

Friday Night with Friends: Sushi & Kirin

April 2011

Menu:

Warm Chili-Sea Salt
Edamame and Peanuts

Perfect Sushi Rice

California Rolls

Spicy Shrimp Hand Rolls

Assorted Fresh Fish and Vegetable Rolls



Warm Chili-Sea Salt Edamame and Peanuts

makes 4 cups

2 cups frozen shelled edamame

2 cups toasted peanuts

1 tsp sea salt

1/2 tsp chili powder

1/2 tsp red chili flakes

***** Preparation ******

Bring a pot of water to a rolling boil. Add the edamame and cook for 1 minute. Drain and pat dry.

Toss together the peanuts, edamame, salt, chili powder and chili flakes.

Serve immediately OR reheat by roasting in a 400 degree oven for about 5 minutes until just warm.



Sushi Rice

Makes 10 cups rice

10 cups cooked short-grain sushi rice

1 3/4 cups rice vinegar

1 1/4 cups sugar

2 tablespoons salt

***** Preparation ******

In a small pot, combine the vinegar, sugar and salt. Stir over low heat until the sugar is dissolved. Remove from heat and let cool to room temperature.

Fold mixture into warm rice to avoid breaking the rice up.

Use for the sushi of your choice.



Spicy Shrimp

makes 40 pieces

1 cup mayonnaise

1 tablespoon sirracha, plus more as needed

1 tablespoon sesame seeds

1/2 teaspoon sesame oil

1/4 cup chives, finely minced

1 lime, juiced

to taste salt

to taste black pepper

1 lb cooked medium shrimp, peeled and chopped

***** Preparation ******

In a medium bowl, combine the mayo, sirracha, sesame seeds, sesame oil, chives and lime juice. Taste and season with salt and pepper as needed. Add more sirracha for a spicier mix. Mix in the chopped shrimp.