



Broiled Pan Sushi

Level: Easy

Serves: 8 to 10

Prep Time: 1 hour

Cooking Time: 1 hour 15 minutes

Sushi topping:

1 (1 oz.) package sliced dried shiitake mushrooms

1 (8 to 10 oz.) package imitation crab, roughly chopped or shredded

1 Tbsp. finely chopped sweet onion

1 stalk green onion, finely chopped

1 cup sour cream

1 cup mayonnaise



Sushi Rice:

4 cups raw white rice

1 (2.64 oz.) package Tamanoi Sushinoko,
(Japanese powdered sushi flavoring)

(See Notes below)

Additional ingredients:

1 (1.7 oz.) bottle (or less) Nori Komi Furikake

2 (3-pack of 0.19 oz packages/12 sheets per package) Korean seasoned seaweed (nori)

For the sushi topping: Soak the dried shiitake mushrooms in a bowl of water for 30 minutes, making sure the mushrooms are absorbing the water. (The larger mushroom pieces may need to be soaked longer. The mushrooms need to be soft enough to chew.) Drain the water from the mushrooms, then squeeze to remove any remaining water. (I wear a food service glove when touching the soft mushrooms. When I use my bare hands to squeeze the water out, my fingers get itchy.) Finely chop all the soft mushrooms. Do not leave any large pieces. Place the finely chopped mushrooms in a medium bowl. Add the remaining sushi topping ingredients and mix until all are combined. Cover and refrigerate until ready to layer the pan sushi.

For the sushi rice: Clean and prepare rice according to your rice cooker instructions. Let the rice sit in the water for 15 minutes before pressing the "COOK" button. When done cooking, let rice steam in the rice cooker for 15 minutes before transferring the hot rice to a large bowl. Sprinkle the entire package of tamanoi sushinoko over the hot rice and gently mix with a rice paddle until combined. With a wet paper towel, cover the top of the rice in the bowl and set aside to cool slightly.

To layer pan sushi: Evenly spread sushi rice on the bottom of a 9x13 pan. Generously sprinkle nori komi furikake on top of the rice. Evenly spread all of the sushi topping over the furikake, covering the entire pan. Broil for 6 to 10 minutes, until the sushi topping bubbles and browns. Serve immediately. Spoon onto individual Korean nori sheets.

Notes:

- If tamanoi sushinoko is not available, mix 2 tsp. salt, $\frac{1}{2}$ cup Japanese rice vinegar, and $\frac{1}{2}$ cup white granulated sugar in a bowl. Pour over cooked hot rice and mix.

Pictures of ingredients I used for broiled pan sushi:



Sliced dried shiitake mushrooms



Tamanoi Sushinoko
(Japanese powdered sushi flavoring)



Nori komi furikake
(Rice seasoning)



Korean seasoned seaweed
(nori)
One package contains
12 individual nori sheets



Normally sold in a pack of 3