

California Pan Sushi



Level: Easy

Serves: About 12 (2 pcs/person)

Prep & Cooking Time: 60 minutes

Time to set: 8 hours or Overnight



Sushi Rice:

5 cups short grain rice

1 (2.64 oz.) packet Tamanoi Sushinoko (see Notes below)

Sushi Filling:

2 Japanese Cucumbers

$\frac{1}{4}$ tsp. salt

2 (8 oz.) packages Flaked Imitation Crab; roughly chopped

California Sushi Sauce:

1 cup mayonnaise

4 tsp. honey

1 tsp. roasted sesame seeds

$1\frac{1}{2}$ tsp. sesame oil

Garnish:

1 (1.7 oz.) bottle Nori Komi Furikake

1 ripe avocado; skin & pit removed & thinly sliced

1 (2 oz.) container tobiko (flying fish roe)

For sushi rice: Clean and cook the rice in the rice cooker as usual. When the rice is done cooking, add the entire package of sushinoko to the hot rice and gently mix with a rice paddle until all are combined. Cool slightly before assembling in a 9x13 pan.

For sushi filling: While the rice is cooking, thinly slice the Japanese cucumbers. Sprinkle $\frac{1}{4}$ tsp. salt on the sliced cucumbers and let it sit for 15 minutes. Lightly rinse the cucumbers with water, place them in clean paper towels or cheesecloth, and squeeze out all of the water. Set aside.

For California sushi sauce: Also while the rice is cooking, mix all of the sushi sauce ingredients in a medium bowl until all are combined. Place in the refrigerator until you are ready to assemble the pan sushi.

To assemble the pan sushi: Evenly press half of the sushi rice on the bottom of a 9x13 baking pan. Spread the California sushi sauce evenly over the rice. Evenly place the cucumbers and imitation crab over the sushi sauce. Press the other half of the rice evenly over the filling. Cover the entire pan with a piece of wax paper and with the bottom of another 9x13 pan, press the rice down to compact the pan sushi. Cover and place in the refrigerator to set overnight. When ready to serve, cut into squares with a wet knife. Sprinkle furikake on the top, then garnish with a slice of avocado, and a dollop of tobiko.

Notes:

- If Tamanoi Sushinoko is not available, in a bowl, mix $\frac{3}{4}$ cup white granulated sugar, $1\frac{1}{4}$ Tbsp. salt, & $\frac{1}{2}$ cup Japanese rice vinegar. Gradually add to the hot rice to your taste (but do not use all the sauce, it will be too wet and not hold its shape.)