

California Roll

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Not popular just in California but around the world, this Americanized sushi has one of the most appealing flavors for all ages. Crabmeat, mayonnaise, and avocados are a classic combo that will keep your family asking for sushi seconds.

Ingredients:

1 cup sushi rice
8 nori seaweed sheets
2 tablespoons sesame seeds
½ cup imitation crabmeat, finely chopped
3 tablespoons mayonnaise
1 avocado, peeled, thinly sliced lengthwise
½ cucumber, peeled, cut into long, thin matchsticks

Directions:

1. Lay the nori sheets out on a flat rolling surface. Spread the sushi rice evenly over the sheets or seaweed, and sprinkle the sesame seeds over the surface.
2. Place the crabmeat and mayonnaise in a small bowl and mix until well combined.
3. Spread the crabmeat mixture evenly down the center of each nori roll, and top with avocado and cucumber slices.
4. Roll the sushi into a log jelly-roll style. Slice into ¾-inch pieces and serve immediately.