

Korean Sushi Rolls

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A Korean twist on classic sushi, these clever sushi rolls use everyday ingredients to create a tasty treat. Crunchy cucumber and carrots, tasty American cheese, and tender ham are combined with fresh-cooked eggs to create a sushi roll that is bursting with unusual flavors. From sushi-lovers to little kids, this sushi roll will be a big hit with everyone at the dinner table.

Ingredients:

1 c. uncooked glutinous white rice
1 ½ c. water
1 Tbsp sesame oil
¼ tsp salt
2 eggs, beaten
4 sheets nori
1 cucumber, julienned
1 carrot, julienned
4 slices American cheese, cut into 1/4-inch wide strips
4 slices cooked ham, cut into narrow strips
2 tsp sesame seeds

Directions:

1. Rinse rice in strainer or colander until water runs clear. In large saucepan combine water and rice, and bring to a boil. Reduce heat, cover, and simmer until rice is tender, about 14 minutes. Set aside for 10 minutes to cool slightly, and spread onto baking sheet to cool completely.
2. Sprinkle rice with 1 Tbsp sesame oil and salt and set aside.
3. Heat a small skillet over medium-high heat. Add eggs and allow to cook without stirring or turning, to get a layer of cooked egg. When egg is cooked through, remove from skillet and set aside on cutting board to cool. Once cooled cut into 1/4-inch strips.
4. Prepare sushi as follows: spread nori on flat surface and divide cooled rice between them, packing onto nori and leaving a ½ of seaweed visible at the top of each sheet. Arrange a strip of egg, cucumber, carrot, cheese and ham on top of rice. Begin with the bottom of each sheet of nori, use a bamboo sushi mat to firmly roll each piece into a cylinder. Brush each roll with ½ teaspoon of sesame oil and cut into even pieces.
5. Chill until ready to serve. Serve with fresh ginger, wasabi paste, and soy sauce.

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