

Sushi Rice

Prep Time: 30 min Cook Time: 20 min Servings: 8

Ingredients:

- 4 cups short grain brown rice
- 1 cup rice wine vinegar
- 2 Tbsp honey or sugar
- 1 pinch of salt

Use along with our Sushi Roll or Cucumber Sushi recipe!

Instructions:

- 1. Cook rice following the instructions on the rice packaging. But do not rinse.
- 2. While rice is cooking combine vinegar, honey or sugar, and salt and stir until combined.
- 3. Gently fold the vinegar mixture into the cooked rice to combine. Rice should be shiny and have a slight tart/sweet taste.
- 4. Spread your sushi rice out on a baking sheet and cover with plastic wrap to let cool for 1 hour.

