

Master Homemade Sushi Rolls with This Simple, Foolproof Recipe

Craving sushi but don't want to head to a restaurant? You'll love this



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20 min

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INGREDIENTS

2 cups sushi rice
2 1/2 cups water
1/3 cup rice vinegar
3 tablespoons sugar
1 teaspoon salt
6 sheets of nori (seaweed)
1/2 lb fresh sushi-grade fish (e.g., salmon, tuna)
or cooked shrimp (optional)
1 avocado, sliced
1 cucumber, julienned
1 carrot, julienned
Soy sauce (for dipping)
Pickled ginger (optional)
Wasabi (optional)

Bamboo sushi rolling mat (covered with plastic wrap)

Sharp knife

Instructions:

Prepare the Sushi Rice: Rinse the sushi rice under cold water until the water runs clear. Drain well.

In a medium saucepan, combine the rice and water. Bring to a boil, then reduce heat to low, cover, and simmer for 18-20 minutes or until the water is absorbed.

Remove the rice from heat and let it rest, covered, for 10 minutes. Meanwhile, combine the rice vinegar, sugar, and salt in a small saucepan. Heat

until the sugar dissolves (do not boil).

Transfer the cooked rice to a large bowl and gently fold in the vinegar mixture. Let the rice cool to room temperature.

Set Up Your Rolling Station: Place a bamboo sushi mat on a clean, flat surface and cover it with plastic wrap to prevent sticking. Lay one sheet of nori, shiny side down, on the mat.

Add the Rice and Fillings: Spread a thin, even layer of sushi rice over the nori, leaving about 1 inch at the top edge uncovered. Wet your hands with water to prevent the rice from sticking.

Arrange your choice of fillings (fish, avocado, cucumber, carrot, etc.) in a horizontal line about 1 inch from the bottom edge.

Roll the Sushi: Using the bamboo mat, gently lift the bottom edge and roll it over the fillings, pressing firmly but gently to form a tight roll.

Continue rolling until you reach the uncovered edge of the nori. Wet the edge with a little water to seal the roll.

Slice the Rolls: Using a sharp knife, slice the roll into 6-8 even pieces. Wet the knife with water between cuts to keep the slices clean.

Serve and Enjoy: Arrange the sushi rolls on a plate. Serve with soy sauce, pickled ginger, and wasabi for dipping.

Tips for Sushi Success:

Use Fresh, Quality Ingredients: When using raw fish, ensure it's sushi-grade and as fresh as possible.

Keep it Simple: Start with basic rolls like California rolls or veggie rolls before experimenting with more complex combinations.

Perfect Rolling: Don't overfill your rolls-it makes them harder to close neatly.

Get Creative: Try adding spicy mayo, cream cheese, or tempura flakes for extra flavor and texture.

Why You'll Love This Recipe:

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15. Get : Creative: Try adding spicy mayo, cream cheese, or tempura flakes for extra flavor and texture.
16. Why You'll Love This Recipe: Homemade sushi is a fantastic way to explore your culinary creativity and enjoy a healthy, customizable meal. Whether you're hosting a sushi night or simply treating yourself, this recipe is beginner-friendly and endlessly adaptable.
17. Tried this recipe? Let me know how it turned out in the comments, and don't forget to share it with fellow sushi lovers. Follow me for more simple, delicious recipes that bring restaurant-quality food to your kitchen!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/master-homemade-sushi-rolls-with-this-simple-foolproof-recipe/>