

Sushi Rice

Ingredients

2 c Sushi Rice
2 c Water
2 T Rice Vinegar
2 T Sugar
1 T Salt

Instructions

Place the rice into the rice cooker insert and cover with cool water. Swirl the rice in the water, pour off and repeat 2 to 3 times or until the water is clear. Add 2 cups of water and turn on rice cooker. Cook rice until the rice is done.

Combine the rice vinegar, sugar and salt in a small bowl and heat in the microwave on high for 30 to 45 seconds. Add the vinegar mixture to the rice and fold thoroughly to combine and coat each grain of rice with the mixture. Allow to cool to room temperature before using to make sushi or sashimi.