



## Sushi Rice

### Ingredients:

#### !Rice:

4 cups Japanese short grain brown rice or Japanese short grain white rice

4 cups water

2-inch square konbu (kelp)

#### !Sushi Vinegar:

1/2 cup komezu (rice vinegar), or brown rice vinegar

2 tablespoons agave nectar or palm sugar

1 teaspoons salt

2 inches konbu (kelp)

### Directions:

Wash rice with cold water and drain. Put aside for 20 minutes. (For the brown rice, wash and soak in 4 cups water for 30 minutes or more, and then cook with soaking water.)

Place 2 inches kelp on top of the rice and water. Cook the rice starting with cold water, using a pot (with depth bigger than the diameter and a tight lid). First with high heat, and when it reaches the boiling, turn it down to low and cook for 20 minutes, and then turn off the heat. Let the rice steam for another 10 minutes.

Make sushi vinegar while rice is cooking: mix rice vinegar, agave nectar, and salt well in a small bowl.

Add kelp and set aside for 20 minutes or until ready to use.

When rice is cooked and still hot, transfer rice into a wooden bowl and quickly mix with sushi vinegar. Let it cool as quickly as possible to get

shiny sushi rice.

Cover the sushi rice with a damp cloth and set it aside.