

Chef Matt's Sushi Rice

Use short grain Japanese sushi rice or medium grain California Calrose. (It should easily be distinguished in the Asian aisle of a supermarket)

Rinse the rice once.

Then, using a thick bottom sauce pot, measure out a ratio of 3 cups of rice to 4 cups of water.

Bring to a boil and then turn down to the lowest possible setting without the flame going out.

Cover for 20 minutes, and it will be done, perfect!

Gently spread the rice out to cool. Once the steam is released, chill.

Lightly marinate the rice with seasoned rice vinegar and a pinch of salt. Or, use seasoned rice vinegar while you are rolling.

Any rice that sticks to the bottom of the pot will easily release with a few minutes of soaking.

