

Title:

How to Make Sushi

Word Count:

256

Summary:

Instructions on making sushi for the beginner.

Keywords:

how to make sushi

Article Body:

Sushi is a Japanese food consisting of vinegar-added rice with a topping. However, many people

These are basic tools you need in your kitchen to prepare sushi

1. A sharpened knife to cut fish and/or vegetables and a cutting board
2. A wooden ladle or spatula to work with rice
3. A sushi rolling mat, to roll sushi into desired shapes

Ingredients Needed

1. Sushi Rice or the sticky rice and medium or small-grained white rice is used to prepare this
2. Rice Vinegar
3. Wasabi (it is a green-colored condiment prepared from horseradish)
4. Gari, which is a pickled ginger
5. Nori which are seaweeds but used as thin sheets after drying the weed
6. Soy Sauce
7. Vegetables including asparagus, carrots, celery, sprouts, lettuce, and one can add any vegetable
8. Sushi-grade fish and even canned tunas are also good

Take a small sheet of nori place it on top of mat that rolls sushi. Add cooled vinegar-cooked
As you see it very easy to prepare sushi and once done you may enjoy sharing with your friends

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