

# Perfect Sushi Rice

## Ingredients:

1 ½ cups uncooked short grain rice ( short grain, Calrose, or sushi rice )

2 ¼ cups of water

1/3 cup rice vinegar

1½ tsp. Vegetable oil

3 Tb white sugar

¾ tsp salt

## Directions:

Rinse the rice in a sieve until the water runs clear. Combine with water in a large saucepan. Bring to a boil, then reduce the heat to low, cover and cook for 20 minutes. Turn off heat and let sit for 5-10 minutes with the lid on. Rice should be tender and water should be absorbed. Transfer to a large mixing bowl and stir with a rice paddle to cool.

In the small saucepan, combine the rice vinegar, oil, sugar and salt. Cook over medium heat until the sugar dissolves. Cool, then stir into the cooked rice. When you pour this in to the rice it will seem very wet. Keep stirring and the rice will dry as it cools. Fanning the rice will speed up the cooling process.

Place cooked rice in the square white bowl, cover securely with saran wrap, label and refrigerate until ready to use.