

Sushi Rice

Season: all

Serves: 8 or 16 tastes

Equipment: Small bowl Strainer Large pot Measuring cups Small bowl Measuring spoons	Ingredients: 1 cups short-grain brown rice, rinsed well 2 cups water 1 tablespoon rice vinegar 1 teaspoon sugar ½ teaspoon salt
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What to do:

1. To cook the rice: Bring a large pot of water to boil. Once the water is boiling, pour in the rinsed rice and give it a stir. Simmer the rice for 20 minutes, then turn off the heat. Let the rice steam for 10 minutes. Remove the lid and fluff the rice with a fork.
2. To prepare the rice seasoning: In a small bowl, combine the rice vinegar, sugar, and salt. Toss with rice once it's done steaming.