Vegan Sushi

Dr. Acooba Scott Acooba's Kitchen

Instant Pot Ingredients:

2 cups sushi rice

2 cups water

½ cup seasoned rice vinegar
(or cup rice vinegar mixed
with I Tablespoon sugar and
I teaspoon salt)

Wash and drain rice a few times

until water is somewhat clear.
Combine rice and water in
Instant Pot. Cover and let rice
soak for 10 minutes. Use Rice
or Sushi Rice setting. Allow
pressure to release naturally for
20 minutes then release pressure
and continue to season the rice.
If time allows, place seasoned
rice vinegar (or vinegar, sugar
and salt) into a glass or ceramic
dish and warm slightly in the
microwave or by sitting in a dish
of hot water.

Turn sushi rice out into a large, shallow glass or wooden dish. Spread rice out and sprinkle with



seasoned vinegar, stirring gently but thoroughly to combine. Use a hand or electric fan while stirring to speed the cooling of the rice and provide a lustrous finish to the grains. Add more vinegar to taste if desired.

Pot or Rice Cooker Ingredients:

2 cups sushi rice

3 cups water

1/2 cup seasoned rice vinegar or

I/3 cup rice vinegar mixed with

I Tablespoon sugar and

I teaspoon salt

Wash and drain rice a few times

I teaspoon salt

Wash and drain rice a few times
until water is somewhat clear.

Combine rice and water in rice
cooker or in a pot with a tightly
fitting lid. Let rice soak for 2030 minutes. If using a rice cooker, turn on and allow to cook. If
using a saucepan, bring rice to a
boil then reduce heat and simmer for about 20 minutes until
water is absorbed. Turn off flame
or rice cooker, and allow rice
to steam with lid on for
about 10 minutes.

Sushi Ingredients:

Sushi rice

Rice vinegar

Seaweed nori

Braggs Liquid Aminos

Sweet chili sauce

Wasabi horseradish, spirulina & turmeric

Tofu soy

Cucumbers

Mushrooms shiitake or portobello

Carrots

Corn baby

Asparagus

Avocado

Seaweed Furikake Organic sesame seeds, sea salt, sea vegetables: organic dulse, nori, and kombu

Sesame seeds

Ginger

Ajitsuke Inariage / Tofu Pouches fried bean curd [soybean, water, rape seed oil] soy sauce [water, soybean, wheat, salt], sugar, wheat, potato starch, water, corn syrup, distilled vinegar, calcium chloride - check ingredients carefully on your package of Inari to ensure it's vegan.