

◆ HANDLEY SAUVIGNON BLANC ◆

SMOKED SALMON SUSHI

Sindy Sellers

1 cup sushi rice
2 cups water
2 tablespoons seasoned rice vinegar
1 teaspoon sugar
1/2 teaspoon salt

Rinse and drain rice and bring water to a boil. Add rice, turn heat down to very low, cover, and cook 10 minutes. Turn off heat and let set for another 10 minutes. In a small bowl mix the vinegar, sugar, and salt. Stir until sugar is dissolved. Add to rice and toss. Let cool to room temperature.

over please 🍴 🍷

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Sushi mat
4 Nori sheets
Smoked salmon, lightly shredded
1 avocado, cut into 1/4 inch slices
1 cucumber, cut into 1/4 inch match stick slices
Wasabi paste and soy sauce for dipping.

Lay out a sushi mat. Lay down 1 sheet of nori. Spread with 1/4 of the rice, leaving a one-half inch border at top and bottom.

Arrange salmon across the bottom of the rice, cover with slices of avocado, and cucumber. Try not to overfill.

Using the mat, start at the bottom and roll towards the top, shaping and compressing the filling in the roll. Moisten the top nori border with water and roll together.

Slice into one inch pieces. Arrange attractively.
Serve with a dab of wasabi paste and soy sauce.
Makes about 36 pieces.

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