

# Smoked Salmon Sushi Roll

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*Sushi is a delicacy loved by many, but can be expensive. If you are looking for a fun and delicious dish, whip up this Smoked Salmon Sushi roll and enjoy with a seaweed salad and glass of sake. Great for summer nights, make this Smoked Salmon for a first date or family dinner - it will be a hit with everyone.*

## Ingredients:

2 c. Japanese sushi rice  
6 Tbsp rice wine vinegar  
6 sheets nori (dried seaweed)  
1 ripe but firm avocado, peeled, pitted and sliced  
1 cucumber, peeled, seeded and sliced  
8 oz smoked salmon, cut into long strips  
2 Tbsp wasabi paste

## Directions:

1. Soak rice for 4 hours. Drain, and cook in rice cooker or on stove top with 2 cups of water. Rice must be slightly dry.
2. Mix in 6 Tbsp rice wine vinegar into hot rice. Spread on a plate to cool.
3. Place 1 sheet nori on bamboo sushi mat. Press a thin layer of cool rice onto the seaweed and dot wasabi over rice.
4. Arrange small amount of cucumber, avocado and smoked salmon over rice. Position them approximately 1 inch away from bottom edge of seaweed. top edge of seaweed and roll from bottom to top edge with help of bamboo mat. Seal tightly.
5. Cut into 8 equal pieces. Repeat for other rolls.

Serve with soy sauce.

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