

Shrimp Sushi

Printed from Shrimp Recipes at <http://www.shrimprecipes.org/>

Don't be intimidated by the act of rolling sushi on your own—it's deceptively quite easy once you try it! Makes 5 appetizer servings.

Ingredients:

10 uncooked jumbo shrimp, unshelled, deveined
Water, for boiling
1 teaspoon salt
¼ cup vinegar
2 cups cooked sushi rice
2-3 teaspoons Wasabi horseradish sauce

Directions:

1. Bring a large pot of salted water to a boil.
2. Using long toothpicks, skewer each shrimp from head to tail. Place in boiling water for 3 minutes, until pink, then transfer to bowl of ice water.
3. When cooled, remove the shell and skewers from shrimp.
4. In a small bowl, mix 1 cup water with vinegar; moisten hands in this mixture. Using hands, scoop 2 tablespoons of rice and form into a rectangular block about 2-inches long with rounded edges and sides.
5. Spread ¼ teaspoon of wasabi over the top of each shrimp. Place the shaped rice on top of the wasabi and press gently. Press into the shrimp, but make sure it holds its shape.