

Ingredients 1:

1 cup Jasmine white rice
2 tsp rice wine vinegar
1 tsp sugar
8-10 avocado slices
12 cucumber sticks from seeded, peeled
cucumber
1 tbs mayonnaise
3/4 cup shredded "crab" meat
4 sheets nori (seaweed paper)
sesame seeds
soy sauce & wasabi for serving

**Directions:**

1. Rinse 1 cup Jasmine rice and prepare with 1½ cups water, 2 teaspoons rice wine vinegar and 1 teaspoon sugar. Cook rice as you normally would, covered, for 15-17 minutes.
2. Cut 8-10 avocado slices and 12 cucumber sticks from seeded, peeled cucumber. Set aside.
3. Add 1 tablespoon mayonnaise to 3/4 cup shredded "crab" meat. Combine.
4. On your bamboo mat, place a piece of plastic wrap and the seaweed (nori).
5. With wet hands, press rice onto one side of the nori. Sprinkle sesame seeds on the rice side and flip it over.
6. Down the center of the nori, lay a row of cucumber sticks (3). Lay a row of avocado (2-3). Evenly distribute crab mixture (not too much) on top of cucumber and avocado.
7. Carefully roll up using bamboo mat to form a cylinder. Take your time.
8. Slice roll with a wet serrated knife for ease of cutting into six or eight bite-sized pieces. Serve with wasabi and soy sauce.

The key to making great sushi that stays together is to not use too much of any of the ingredients. Think "just enough" and you'll get a California Roll to be proud of!

Makes 4 rolls of 6-8 pieces each.

Serve 2-3 as an appetizer or 6-8 for a main course.