

# Maine Arts Camp

**Recipe Name: Sushi Rice**

**Chef: Charles Limoggio CEC**

**Preparation Time:**

**Servings:**

**Portion Size**

**Yield: 4 cups**

Quantity	Unit	Ingredient Name	Prep Notes
2	Cups	Sushi rice	
2	Cups	Water	
¼	Cup	White vinegar	
¼	Cup	Rice vinegar	
¼	Cup	Sugar	
2	Tablespoons	Kosher salt	

**Procedure:**

1. Place vinegars and sugar into a non-reactive sauce pan. Put on LOW heat to dissolve sugar. Reserve
2. Rinse rice 5 times and let drain.
3. Place rinsed rice & water into a sauce pan, cover, bring to a boil, reduce to a simmer until liquid is absorbed. About 10 minutes.
4. Stir in vinegar sugar mixture

**Notes: Borrowed from Chef Masaharu Morimoto**