

Salmon and Seaweed Sushi Roll

Printed from Salmon Recipes at <http://www.salmonrecipes.us/>

A simple rolled sushi, this recipe features raw salmon as its filling, marinated gently in a sweet soy sauce. If pickled radish is unavailable, you may substitute pickled ginger or a thin slice of cucumber instead.

Ingredients:

6 ounces raw fresh salmon, thinly sliced
2 tablespoons soy sauce
1 tablespoon sugar
1 teaspoon wasabi paste
6 nori seaweed sheets
½ cup cooked sushi rice
1 (6-inch) pickled radish, thinly sliced
Pickled ginger, for serving
Soy sauce, for serving

Directions:

1. Place salmon in large bowl with soy sauce and sugar. Let rest in marinade 5 minutes. Drain salmon and coat with wasabi paste.
2. Place seaweed sheets on large plates and place 1 to 2 tablespoons of rice on each sheet. Place one strip of salmon and one strip radish in the center; roll to form sushi.
3. Slice and serve with pickled ginger and extra soy sauce.