

Shrimp Sushi

2 cups steamed rice
9 large shrimp
1/8 cup rice vinegar
2 teaspoons sugar
1/4 teaspoon salt
1 sliced fresh jalapeno
1 celery stick sliced
1/4 onion sliced
3 slices from an 8 ounce package of cream cheese approximately 1/4 inch thick
plastic wrap
3 sheets seaweed paper

Steam rice. While rice steams, run a wooden skewer through the bottom side of the shrimp (between the legs.) And bring to a boil in a small pan. Combine rice vinegar, sugar and salt. Stir until mixture is clear, set aside. Rinse and slice vegetables and cream cheese. When rice is ready stir in vinegar mixture. Let rice and shrimp cool to room temperature. Place a sheet on plastic wrap on the counter, on top of the plastic wrap, place a sheet of seaweed paper. With damp hands press rice to thinly cover the paper except approximately 2 inches space from the top (farthest from you). Line 3 shrimp along the middle and a slice of cream cheese, jalapeno, celery, and onion to the length on the shrimp. Using the plastic wrap to lift the seaweed paper, begin to fold. Tightly roll your paper. Slice in half. Slice each half in half. Slice those pieces in half again. Repeat these instructions until you have made the three rolls. Makes 24 pieces.

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