

REIKO'S

INARIZUSHI

INGREDIENTS

- 4 - 5 cups cooked rice (use short-grained rice)
- 1 cup sugar
- 1 cup white vinegar
- 1 ½ tsp. salt
- ½ tsp. ajinomoto (MSG) – A note on MSG: It's a myth that MSG is harmful to your health. This misinformation came from racially charged biases and anti-Asian sentiment.
- 1 medium or large carrot (cubed into small pieces)
- 2 eggs scrambled
- 1 package satsuma-age (Fish cake)
- 1 package inari age (Seasoned tofu wrappers)



INSTRUCTIONS

1. Dice carrot into small cubes. Boil in water, a large pinch of sugar, and a pinch of salt until soft.
2. Scramble two eggs in pan. Cut into small pieces (about the same size as carrots) and set aside.
3. Dice the satsuma-age into small cubes.
4. Mix sugar, vinegar, salt, and ajinomoto together until sugar is dissolved.
5. After rice is cooked, spread on a baking sheet. While hot, sprinkle vinegar and sugar mixture over rice, pouring over a rice paddle to disperse the liquid evenly.
6. Gently toss the rice with rice paddle to coat with vinegar mixture. Then add boiled carrot, egg, and satsuma-age to rice and mix.
7. Save some of the vinegar mixture and lightly wet your hands as you work to keep rice from sticking to your fingers. This also helps continue to season the rice throughout the process.
8. Carefully open the inari age wrappers and fill with rice mixture, starting in the corners and working in. Don't overfill wrappers or they will tear.
9. Arrange rice-side down on a platter and eat right away.