

Sushi Rice & Onigiri

INGREDIENTS

- 2 cups sushi rice
- 2 1/2 cups water
- 2-inch piece kombu, optional
- 1 teaspoon salt, divided
- 1/4 cup rice vinegar
- 2 TBL sugar

DIRECTIONS

1. Thoroughly rinse rice with water until water runs clear.
2. In a medium-sized pot, combine the rice, water, and 1/2 a teaspoon of salt. If using kombu, add it now. Bring to a boil, reduce heat to low and cover. Cook until the water is absorbed, about 15 minutes.
3. While rice is cooking, combine the rice vinegar, sugar and 1/2 teaspoon of salt in a small bowl. Stir until the sugar is dissolved.
4. Discard kombu from the cooked rice. Spread rice mixture out onto a baking sheet lined or large bowl. Drizzle the vinegar mixture and gently toss the rice to mix.

ONIGIRI

Wet hands. Take a scoop of rice and place in your non-dominant hand. Add a small amount filling of your choice. Place a little more rice on top and mold into a triangle shape.

You can roll the sides of the onigiri in sesame seeds or furikake, if you'd like.

Cut a strip of nori. Wrap around the base of the onigiri.



No Chill, No Spread Sugar Cookies

INGREDIENTS

- 1/2 cup butter, room temperature
- 1/2 cup granulated sugar
- 1 tsp. vanilla extract
- 1/2 an egg
- 1 1/2 cups flour
- 1 tsp. baking powder

DIRECTIONS

1. Preheat your oven to 350°F (180°C).

In the bowl of a stand mixer, cream the butter and sugar together for a about 2 minutes, until light and fluffy.

2. Scrape down the sides of the bowl, then add the vanilla and egg. Mix until fully combined.
3. Add the flour and baking powder to the bowl. Start mixing on low speed, then gradually increase until the dough comes together. The dough should be soft and pliable, like Play-Doh. If it's too dry, add a splash of water. Too sticky? Sprinkle in a little more flour.
4. On a floured surface, roll out the dough to your desired final cookie thickness — for these cookie cutters, about 1/4 inch. These cookies won't spread or rise much, so what you roll out is what you'll get.
5. Cut out shapes with the cookie cutter and place them on an un-greased baking sheet.
6. Bake for 7–11 minutes, or until the centers are puffy and the surface is no longer glossy.

*For a larger batch, double the ingredients.

<https://cookingwithkarli.com/perfect-sugar-cookie-recipe/>

