

Kevin's Elegant Sushi Rolls

(Adapted from [Skinny Bitch in the Kitch](#), by Rory Freedman and Kim Barnouin)

Makes 4 sushi rolls, yielding 8 pieces each:

1/4 cup vegan mayonnaise

1/2 to 1 Tbsp sriracha (or other chili sauce) or more to taste

4 sheets nori (seaweed sheets)

About 3 cups cooked short-grain brown rice with 3 Tbsp. seasoned rice vinegar mixed into it.

1 avocado, peeled and sliced

1/2 small cucumber, peeled, halved lengthwise, seeded, and sliced lengthwise

Soy sauce for serving

Wasabi paste for serving

Pickled ginger for serving

1. In a small bowl, combine the mayo and 1/2 Tbsp of sriracha. Taste and add more sriracha if you wish.
 2. Place a sheet of nori, shiny side down, on a bamboo sushi mat covered with plastic wrap, shorter edge toward you. (You can roll it without a sushi mat, but it makes it easier to roll it up tightly with a mat.)
 3. Dampen hands (have a shallow bowl of water handy for this) and shake off excess water.
 4. Use your fingers to press about 2/3 cup of rice onto the nori, covering 2/3 of the sheet closest to you. Dampen hands again if rice sticks to you.
 5. Drizzle about 1 Tbsp of the mayo mixture on top of the rice in a horizontal line about an inch from the edge closest to you.
 6. Top the mixture with 1/4 of the avocado and 1/4 of the cucumber.
 7. Holding the fillings in place with the fingertips of both hands, use both thumbs to lift the mat and begin rolling it away from you, enclosing the filling. Lift the edge of the mat slightly to avoid rolling the mat into the sushi!
 8. Try to roll the sushi into a tight cylinder, and dampen edges of nori if necessary to help it seal.
 9. Let the roll rest for a couple of minutes, then cut into 8 pieces with a sharp, slightly moistened knife.
 10. Serve on a platter with soy sauce, wasabi, and pickled ginger.
- (For help seeing how to roll sushi, visit <http://www.youtube.com/watch?v=RU-b9XS1g5s>)