



Anything-Goes Sushi

Sushi is simple to make for one or a group—and perfectly portable, whether you pack them by the piece, or tuck whole rolls into your cooler to slice at a picnic table at the side of the road. There's no need to source sushi-grade tuna or salmon—you could mix up a quick crab or tinned fish salad with ginger and chilies, or use edamame, marinated grilled eggplant, even lettuce from your garden. To make spicy mayo for drizzling, mix about 4:1 mayo to sriracha.

2 cups sushi rice

1/4 cup rice vinegar

1 Tbsp sugar or honey

nori sheets

your choice of fillings: julienned cucumber, carrot or mango, sliced avocado or grilled/roasted sweet potato, cooked edamame, smoked salmon, tinned fish (straight-up, or mixed with mayo, ginger, chilies, herbs), pieces of plain omelet or scrambled egg

toasted sesame seeds (optional)

spicy mayo, for serving (optional)

soy sauce, wasabi and pickled ginger, for serving

Cook rice according to the package directions, or bring the 2 cups of rice to a boil in 4 1/4 cups of water, reduce the heat to low and cover for 20 minutes. When the water has been absorbed turn off the heat, put a tea towel under the lid and let stand for another 10 minutes. Meanwhile, stir together the rice vinegar and sugar; when your rice is ready, fluff it with a fork, drizzling the sugar-vinegar mixture otop. Spread out on a sheet or tray until it's cool enough to handle.

To assemble your sushi, place a square of parchment on your work surface, and put a sheet of nori on top of it. With dampened fingers, spread a thin layer of sushi rice over the sheet, leaving at least half an inch uncovered along the side opposite you. Lay strips of veggies and other ingredients along the edge closest to you, being careful not to add too much. Dampen your finger and run some water along the bare edge opposite you (or use a spray bottle), and then use the parchment to pull up the edge closest to you and roll it up tightly, sealing the edge of the nori against the roll. Wrap in the parchment or a piece of plastic wrap for 15 minutes or so to make it easier to cut. When you're ready, slice about 1 1/2 inches thick. Drizzle with spicy mayo and/or sprinkle with sesame seeds, if you like.

Serve with soy sauce, wasabi and pickled ginger.