



# Sushi Rice

Sushi Rice is vinegared rice. Rice has historically been the staple food for the Japanese people. Its fundamental importance is evident from the fact that the word for cooked rice “*gohan*” and “*meshi*”, also stands for a meal. Have a go at making a traditional Japanese rice dish with the instructions below.



## Instructions:

1. You will need 60g to 80g of rice per scout.
2. Rinse rice in a strainer.
3. Cook the rice for around 20 minutes.
4. Once the rice is cooked, leave to cool for a few minutes.
5. Take a small saucepan, mix the vinegar, oil, sugar, and salt.
6. Heat up until the sugar has dissolved .
7. Add the mixture to the cooked rice and stir.
8. The mixture might seem wet, keep stirring and it will dry out as it cools and its ready to serve.

