

# Friday Night with Friends: Sushi & Kirin

January 2010

## Menu:

Warm Chili-Sea Salt Edamame and Peanuts  
Perfect Sushi Rice  
California Rolls  
Spicy Shrimp Hand Rolls  
Tempura Asparagus Rolls



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## **Warm Chili-Sea Salt Edamame and Peanuts**

### **makes 4 cups**

2 cups frozen shelled edamame

2 cups toasted peanuts

1 tsp sea salt

1/2 tsp chili powder

1/2 tsp red chili flakes

### **\*\*\* Preparation \*\*\*\***

Bring a pot of water to a rolling boil. Add the edamame and cook for 1 minute. Drain and pat dry.

Toss together the peanuts, edamame, salt, chili powder and chili flakes.

Serve immediately OR reheat by roasting in a 400 degree oven for about 5 minutes until just warm.

## **Sushi Rice**

### **Makes 10 cups rice**

- 10 cups cooked short-grain sushi rice
- 1 3/4 cups rice vinegar
- 1 1/4 cups sugar
- 2 tablespoons salt

### **\*\*\* Preparation \*\*\*\***

In a small pot, combine the vinegar, sugar and salt. Stir over low heat until the sugar is dissolved. Remove from heat and let cool to room temperature.

Fold mixture into warm rice to avoid breaking the rice up.

Use for the sushi of your choice.

## Spicy Shrimp

**makes 40 pieces**

1 cup mayonnaise

1 tablespoon sirracha, plus more as needed

1 tablespoon sesame seeds

1/2 teaspoon sesame oil

1/4 cup chives, finely minced

1 lime, juiced

to taste salt

to taste black pepper

1 lb cooked medium shrimp, peeled and chopped

### \*\*\* Preparation \*\*\*\*

In a medium bowl, combine the mayo, sirracha, sesame seeds, sesame oil, chives and lime juice. Taste and season with salt and pepper as needed. Add more sirracha for a spicier mix. Mix in the chopped shrimp.

## **Asparagus Tempura**

### **makes 2 bunches asparagus**

1 cup all-purpose flour, plus a little extra for dusting

1 cup ice cold water, with ice still in it!

1 tbl salt

1 egg

2 bunches asparaugs, trimmed of woody ends

peanut oil, for frying

### **\*\*\* Preparation \*\*\*\***

Pour 2-3 inches of peanut oil in a large pot and heat until 375 degrees.

In a large bowl, whisk together the flour, cold water, salt and egg until smooth. Keep the batter in a bowl over ice to keep cold.

Be sure the asparagus are dry. Toss in flour and shake off excess. Dip the spears in the batter and immediately place into the hot oil. Cook until golden remove and let cool slightly.

Serve with your favorite dipping sauce or inside a sushi roll.