

## Onigiri Class with TABLE FOR TWO

### SUPPLY LIST

#### **For all Onigiri:**

2 cups cooked short or medium grain Rice

1 sheet roasted seaweed (yakinori)

#### **Traditional Onigiri (Tuna Mayo Onigiri):**

1 5-ounce can Tuna, drained

2 tablespoons mayonnaise

1 teaspoon soy sauce

Combine all the ingredients in a bowl and mix thoroughly.

#### **Gochiso Onigiri (Festive Onigiri):**

Choose your combination:

Please have the ingredients of your choice prepared and in separate bowls.

1 egg Scrambled egg or 1/4 cup corn

2 smoked salmon slices or 4 medium size shrimp, cooked or 1/4 cup diced ham

1 scallion, finely chopped, or 2 tablespoons peas or 1/4 cup arugula

1/4 cup cheddar cheese, diced or 1 slice of cheese, diced or 1/4 cup shredded cheese

#### **Furikake (Rice Sprinkles):**

1 sheet of roasted seaweed

1/2 teaspoon salt, 1 teaspoon sugar

**\*\*Optional\*\*** 1 tablespoon roasted sesame seed, 1/4 cup bonito flakes

1 teaspoon mirin, 1 teaspoon soy sauce if using bonito flakes (Katsuo)

**Materials**

3 bowls for mixing

Plastic wrap

2 small custard-size cups - for magic rice ball

Cutting board

Knife

Mixing spoon/rice paddle

Small skillet