Sushi

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Sushi.jpg **Ingredients for Sushi rice**

- 600ml Short-grain rice - *ideally sushi rice, but it can be expensive*
- 900ml water
- Heaping tablespoon sugar
- 50ml rice wine vinegar - *rice vinegar is way less acidic than normal vinegar, if you have to substitute, see how acidic your vinegar is and adjust as needed*
- 3 teaspoons salt

Ingredients for "Unagi" Sauce

- 2 brutally heaping tablespoons honey
- 2 glugs of soy sauce
- 1 small glug Orange juice

Directions for sushi

1. Add all the rice ingredients, mix them together and cook the rice
2. After rice is cooked, leave it in the vessel you're making it in for 15 minutes, covered.
3. After the time is up, move it to a big container and mix it to fluff it up.
4. Cover container with a wet kitchen towel to prevent the towel sticking to the rice and the rice to avoid dehydrating and temperature loss of the rice.
5. Draw the rest of the owl, TODO

Directions for "unagi" sauce

1. Dump all ingredients into a frying pan
2. Cook on high heat while stirring constantly until it is reduced to about half and thickens a bunch
3. Done. If you somehow manage to end up with a hard caramel candy consistency in the end, dump a bit of boiling water and keep stir it up again