

INSTRUCTIONS

American Sushi—BLT Roll

Serves—1

1. Cook rice in rice cooker and season with vinegar/sugar dressing.
2. Place wrapper on mat and spread rice over 3/4ths up to 1 inch from edge.
3. Place 2 slices cooked bacon, avocado, lettuce, tomato and sprouts evenly over rice and roll tight.
4. Slice into 8 pieces and arrange on plate.
5. Garnish and drizzle **Sriracha** Aioli over roll. (Blend 1 teaspoon of Sriracha Chile Sauce with 1 tablespoon of 1756 mayonnaise).

SRIRACHA CHILE SAUCE—Sriracha Chile Sauce is a Thai style hot sauce with a warm garlic accent. This sauce is made from the freshest and juiciest sun ripened red chilies.. It adds an exotic spicy flavor when cooking or dipping various foods.



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Chef Shannon &
Chef Damon's
Creations



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MENU ITEM

SUPC	Description	Brand	Qty	Type
6400149	Sushi Wrap PNK	ROLAND	1	EA
4441523	Bacon Sliced Smk 12-14 Ct	NUESKE	2.5	OZ
1406990	Avocado Precon	SYS IMP	.15	EA
1933001	Tomato Fresh Vine Ripe	PACKER	.5	OZ
3748811	Rice Botan Sushi Rice	INTLIMP	1	OZ
3629433	Lettuce Spring Mix Conv Pllw	SYS CLS	7	GM
0697615	Vinegar Rice Seasoned Gourm	MARUKAN	1	TS
5992474	Mayonnaise Real	1756	1	TB
5535661	Sauce Hot Chili Sriracha	LEE KUM	1	TS
5782354	Pea Yellow Shoot Frsh	CAHABA	2	GM

October 30, 2009—Appetizer