



## Broiled Sushi Recipe

### Ingredients:

- 4 Cups cooked rice
- 1 lb. imitation crab meat, chopped or shredded
- 1 Cup sour cream
- 1 Cup mayonnaise
- 1 tsp. sriracha (or hot sauce of choice)
- 2 tsp. sesame oil
- 1 Tbsp. soy sauce
- 1 ¼ tsp. cayenne pepper
- 10 dried shiitake mushrooms, chopped (optional)
- Furikake (dried rice seasoning)
- Korean seaweed

### Directions:

1. Soak shiitake mushrooms in water until soft. Remove stems and chop.
2. In a large bowl, mix together chopped mushrooms, chopped crab meat, sour cream, mayonnaise, sriracha, sesame oil, soy sauce, and cayenne pepper.
3. In a 9x13 inch pan, spread rice into an even layer.
  - a. Note: if serving right away, warm up the rice beforehand, or use freshly cooked rice.
4. Sprinkle furikake all over the rice.
5. Add crab meat mixture on top.
6. Broil for approximately 6-8 minutes or until the top is browned.
7. Spoon into pieces of Korean seaweed and enjoy.