

Spicy Crab

Item	Amount	Unit
rice	1	oz
rice wine vinegar'	0.25	oz
sugar	0.15	oz
mirin	0.25	oz
alaskin king crab	3	oz
mayo	1	oz
scallion	0.25	oz
chilli sauce	0.25	oz
lime	1	ea
ponzu	1	oz
togarashi	0.15	oz

METHOD: Over cook uncle bens rice by adding 3 times the amount of water. After removing rice from pot, mix in rice wine vinegar sugar and mirin, make sure the rice is still hot. lay out on a baking dish about 3/4 inch thick and roll with a rolling pin so the rice is even thickness throughout the length of the baking dish, press in walk in over night. cut rice in to strips 1 inch wide and deep fry in till golden brown. mix the remainder of ingredients together and put on the crispy rice.