

Fish/Salmon Rolls

A: 1# salmon fillet, cut into 1cm strips
1 avocado, julienned
Nori

B: 1T rice vinegar
2T water
1t salt

1. Prepare (A) for rolling. Combine (B) in small bowl.
2. Roll one strip of salmon and one strip of avocado in each Nori, using (B) to seal the edge.
3. Place in baking pan, roast at 425F for 5-8minutes until done. Serve with chili sauce.

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