



SUNDAY SUPPER

Live Webcast & Restaurant Fundraiser



AROOSTOOK SOMERSET PISCATAQUIS PENOBSCOT WASHINGTON OXFORD ANDROSCOGGIN FRANKLIN KENNEBEC
WALDO HANCOCK CUMBERLAND SAGadahOC LINCOLN KNOX CUMBERLAND YORK

Takeout Tango

December 6th, 2020, Episode 8

From Jordan Rubin of Mr. Tuna in Portland & Samantha Tipton, Hannaford Seafood Category Manager

MAIN DISH RECIPE:

SPICY CRUNCHY SHRIMP ROLL – two ways!

HAND ROLL + MAKI ROLL | FOR 3-4 PEOPLE

***PLUS a bonus recipe, using the same ingredients!*

Ingredients:

The sushi rice:

1pt rice vinegar
1 cup sugar
1 tbs salt

The shrimp:

1pt cooked shrimp
½ cup spicy mayo

The rest:

1 pkg nori seaweed
1x English cucumber cut into 3"-long sticks
1/4 cup toasted sesame seeds
1/4 cup finely chopped & strained pickled ginger
1 cup tempura flakes (or panko crumbs)
1/4 cup teriyaki sauce
1 head bibb lettuce (***for the bonus recipe!*)

Instructions:

The rice:

1. Wash rice with cold water 3-5 times until water is clear
2. Pour rice through strainer and let dry
3. Add 1qt. of cold water to rice and bring to simmer in medium size pot with lid
4. Cover and turn down to lowest setting for 20min
5. After 20min remove from heat and keep lid on
6. Let rice sit for another 10min
7. While rice is sitting, whisk together vinegar, salt and sugar until dissolved
8. After rice has sat for 10min, remove from pot and put into mixing bowl
9. Using a rubber spatula or wooden spoon, gently stir vinegar into rice until evenly mixed
10. Cover bowl with plastic wrap to keep warm



SUNDAY SUPPER

Live Webcast & Restaurant Fundraiser



AROOSTOOK SOMERSET PISCATAQUIS PENOBSCOT WASHINGTON OXFORD ANDROSCOGGIN FRANKLIN KENNEBEC
WALDO HANCOCK CUMBERLAND SAGadahoc LINCOLN KNOX CUMBERLAND YORK

The shrimp:

1. Finely chop the shrimp
2. In a mixing bowl, fold in spicy mayo and add a pinch of salt

The rest:

1. Tune into Sunday Supper, episode 8, and learn how to ROLL IT UP, from the master himself
 2. Enjoy!
-