No rice sushi roll. (salmon cream cheese, crab, bamboo shoots)

Ingredients

- 1 pkg Nori Sheets
- 1 can Bamboo Shoots
- 1 pkg Smoked Salmon Cream Cheese
- 1 pkg Immitation Crab Meat
- 1 tbsp fish sauce
- 1 tsp sugar
- 8 Drops of Siracha
- 2 tbsp rice wine vinegar

Instructions

1. Slice bamboo shoots in half.

2. Combine vinegar, fish sauce, Siracha, sugar and bamboo shoots in small pot,

3. Cook on medium low heat until liquid has evaporated. Place in fridge to cool.

4. Spread thin layer of salmon cream cheese on nori sheet. (just how you would cover nori with sushi rice; leaving 1 to 2 inches empty at furthest edge.)

Summary

Yield: 0
Prep Time: 20 minutes
Category: Appetizers
Cuisine: Japanese
Tags: sushi, salmon, nori, cream cheese, crab, bamboo shoots

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5. Place large amount of crab meat. Then one line of bamboo shoots.

6. Roll very tight. Since there is no rice to help bind, be sure to roll extra tight. Seal with water and let sit for 5 minutes before slicing.

7. Top with micro greens tossed in sesame oil and lemon

8. Serve with a side of ***Eric's famous Remoulade***, pickled ginger, wasabi and/or soy sauce.

Notes

This is a quick way to skip the hassle of the rice and get that sushi flavor in a quarter of the time. Also, living in the Caribbean believe it or not, it's difficult to find affordable great quality fish. So this recipe was made up from the bare minimum ingredients.