

## CHIRASHIZUSHI FOR HANAMATSURI

**You will need crew for Saturday and Sunday**

**Supplies needed: Perishables needed to be bought, check with temple to see if they have on hand other supplies before buying**

40 Lbs. of rice

5-Gallon bottle of vinegar

Sugar

Salt

Hondashi 1 box 2.2 lbs. use open box in refrig first

Shoyu (soy sauce)

Cornstarch

Pam

6 Red Kamaboko

Benigsoga, red precut) in jar (1 quart)

Tea bags

Waribashi (chopsticks)

Plates, Napkins, forks, cups cold and hot

Lemonade

### **NEED TO PURCHASE PRIOR TO EVENT: (before Saturday)**

1 Lb. of Shitake mushrooms

3-4 bags of sushi takuwan (already cut and

1 gal of takenoko tips preferred

can be gotten at H-Mart

5 Lbs. of carrots

4 dozen eggs

4 Lbs. frozen peas

1 L b. of curled parsley

2 sheet cakes from Costco can be bought on Saturday

## **SATURDAY**

**Rice:** Wash 40 lbs. of rice or measure 10 full pots (2-quart pot labeled in cabinet under rice cooker). Wash and let drain in large green plastic colander found in loft over large pot over night. Cover with cotton dish towel, white. Make sure there is no water in large pot before leaving. Left over water can ferment the rice overnight.

**Su: Check with Joanne Toguri to see if she has some left over from Ginza first.**

20 cups of vinegar

19 cups of sugar

4 Tablespoon of salt

Combine in pot and heat until sugar is dissolved. **Do not boil.** Let it cool and put into plastic bottle and refrigerate.

### **Gu:**

1 Lb. of Shitake- soak overnight in water- Try to do this on Friday

1 gal Takenoko

5 Lbs. of carrots

6 Red Kamaboko

### **SHITAKE-**

Cut of stem and simmer in 6 cups of water with, 6 Tablespoon of Hondashi, 10 Tablespoon of sugar and 1 tsp of salt. Can add more water if shitake is still firm after liquid is absorbed. Cool and cut into 1-inch strips. Refrigerate.

## **TAKENOKO-**

Wash takenoko, cut in half and simmer in water for about **5 minutes**. This step is to remove order. Drain, cool and cut into strips about 1inch by 1/8 inch. Then simmer for **5 minutes** in mixture of 1 quart of water ( may need more water so Takenoko is covered with water, 3 Tablespoon of Hondashi, 4 tablespoon of sugar, 4 tablespoons of shoyu (soy sauce) and 2 teaspoons of salt.

Turn off heat but allow takenoko to sit for at least 10 minutes before draining and cooling. Place in metal container and refrigerate overnight.

## **CARROTS-**

Wash, peel and cut carrots into 1-inch chunks, then slice lengthwise into about 1/8-inch-thick sheets, then again lengthwise into 1/8-inch matchstick -like pieces. Parboil in 6 quarts of water, 6 tablespoons of hondashi, ½ cup of sugar and 1 tablespoon of salt. **Do not overcook, as carrots will continue to soften until completely drained and cooled off.** Place in metal pan and refrigerate over night.

## **THE GARNISH:**

**Peas-** Blanche in boiling water, only till color changes to bright green. Immediately drain in cold water until peas are cold. Refrigerate when cold overnight.

**KINISHI TAMAGO (EGGS)-** beat together 4 dozen eggs with 3 tablespoon of salt, 1-1/3 cup of sugar and 5 tablespoons cornstarch mixed with 1/2 cup of water. Can use immersion /blender.

Use electric frying pan at 300 degrees. Use pam in pan. Ladle in mixture only enough to cover bottom of pan. Cover and take out when top of eggs is dry. Roll sheet in roll like sushi and slice thinly ½ inch size.

Long strips can be cut to 2 inches.

Refrigerate in gallon baggies.

## **PARSLEY-**

Wash and break into small branch pieces to be used as garnish. Pat dry with paper towel and place in gallon baggies and refrigerate.

**Clean counter down thoroughly. Use Clorox wipes to wipe down after cleaning and cover counter with clean dry dish towels, preferably those made of cotton till Sunday.**

## **SUNDAY:**

### **RICE-**

Check 2 Kamas (rice cookers for cleanliness. Wipe down inside if not. Place netting inside pot like a lining. Place 5 full 2-quart pots of rice, along with 5 full 2-quart pot of water. Place netting to entirely cover rice and under water. Cover and light Kama as directed on instructions above Kamas. Cook as directed

### **COUNTER:**

Place cut plastic sheeting over counter leaving a wide margin on east side to allow a fan to be placed. Make sure fan is clean. Tape plastic to counter covering the entire counter top. Plastic sheeting will be already cut and labeled for Hana matsuri. Clean off plastic sheeting. Place cooked rice on plastic sheeting using 1 Kama at a time. Cut rice gently and spread unto sheet with large plastic rice paddles so it can cool off. **Do not smash rice grains.** Fan will help cool it faster. Large plastic rice paddles are in drawer near rice cooker. When rice is cooled spread **su** evenly on rice, turning rice over constantly. **Su** can be spread by pouring it over a rice paddle as you go over the rice. Taste rice at different location to make sure all grains of rice are covered with the **su**. When seasoned rice is cooled to touch add the **gu** to mixture and spread evenly. Make sure you have enough **Gu for next batch of rice.**

Place rice in stainless steel pan and cover.

Repeat procedure for Kama of cooked rice.

**Bengishoga and takuwan- drain liquid off.**

### **SERVING-**

Use small green glass bowl for measuring rice. Fill loosely to top and then plate turning it upside down onto plate. This usually serves 4 for each pound of rice. Therefore, will yield about 160 plates. Garnish with peas, kinishi tamago, benishoga, parsley and takuwan.

Put the plated Chirashizushi on serving table, cover with wax paper sheets, take off just at serving time. Place extra takuwan, bengishoga and any other garnish on table for use by guests.

Cut cake. You can use fishing line for ease in cutting or dental floss as well as knife. Plate and leave on coffee table or pass out to people.