

hellotsuki's **BAKED SUSHI**

Ingredients

12 sticks of imitation crab
8 dried shiitake mushrooms
1 container of tobiko
1 cup of mayonnaise
1 cup of sour cream
2 cups of furikake
1 tablespoon of sriracha
Packets of nori
3 cups of cooked rice



Directions:

1. Soak dried shiitake mushrooms in water for 2 hrs. The longer they soak the better.
2. Chop imitation crab and place into a bowl. Break up imitation crab so it is not stuck together.
3. Remove shiitake mushrooms from water, and finely chop. Then place into bowl with imitation crab.
4. Add mayo, sour cream, sriracha and masago into the bowl and mix.
5. In a glass 9" x 12" pan add a layer of rice. Sprinkle furikake over rice. Pour mixture in the bowl over the rice and spread evenly.
6. Bake at 350 degrees for 30mins Then broil on high or 500 degrees for about 10-15mins.
7. Watch over baked sushi for this step you do not want to burn the topping.
8. Serve with nori on the side. Can also add on the side avocado or sriracha.