Food Truck Sushi

Making sushi with a square mold, bazooka mold and the traditional bamboo mat.

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Smoked Pork & Pineapple

Rectangle Press Mold
Musubu

Traditional Hawaiian Sushi is made with SPAM, Pineapple, Nori, & Sushi rice.

As most people are turned off by spam we have opted to use smoked pork.

Customarily the can is used as a mold for the Musubu Egg and SPAM
Prep Your Ingredients

Slice & Grill Pineapple
Smoke & Pull Pork
Steam sushi rice and prepare with mirin vinegar
Trim Nori to the width of the Musubu Press
Sauce – Bulgogi or Fruit based BBQ

SPAM Musubu
Cut Nori in half and trim to the width of the Musubu press

Place Nori down in Musubu press
Put ¼ cup of rice in the bottom of the mold & press down evenly.

Place one strip of grilled pineapple on top of rice.
Press pulled pork down in mold

Top with ¼ cup of sushi rice
Press down evenly as tight as possible

Fold both sides of Nori to close
Leave press on top and slide up mold to keep rice tight.

Cut, plate and serve
Southern Chicken Sushi

Using the Sushi Bazooka
Southern Chicken Sushi

Most fear the dreaded raw fish and typical sushi ingredients. We turn to elements a bit more familiar to most people, such as Applewood Smoked Chicken, Red Bell Peppers, and Bread & Butter Pickles. Accompanied with a signature BBQ style Yum Yum sauce.
Lightly Spray inside of mold

Press 1 cup of sushi rice in each side of the mold
Furrow the rice by pressing a line down the middle

Place bell peppers in the trench
Place Applewood Smoked Chicken on top of peppers

Lay Bread and Butter pickles on top of chicken
Close the mold carefully

Snap side locks
Put the cap on the end of the bazooka mold

Lightly tap the end of the plunger to gently pack
Slide the rice out on to Nori

Roll up rice in wrap
Cut sushi to desired width

Cut plate and serve
Breakfast Sushi

Traditional bamboo mat rolled sushi
Breakfast sushi is a good starter exercise for beginners because the ingredients can be found in any store. The students will be using the mat to roll, so if the roll is not tight enough the ingredients are forgiving.
Prep

Scramble 4 cups of eggs, place in a square baking pan, bake at 350F for 20-30 minutes, cool and slice.

Slice cheese in long strips

Bake thick cut bacon until desired consistency.

Sauce – Honey, or syrup of choice
Wrap mat in plastic film

Place Nori on mat
Place 1 ½ cups of rice on Nori, with wet hands.

Make sure the rice is packed flat on ¾ of Nori.
Place bacon on rice

Place egg in front of bacon
Place cheese on top of bacon

Hold down ingredients and pull mat tight in a forward direction
Keep mat, and sushi tight while rolling.

When rice ends meet, press together and even out.
Add a bit of water to exposed Nori and finish rolling.

Check roll to see if its firm.
Cut sushi

Plate and sauce