

Pickled Magnolia Blossom Sushi

Ingredients

- 1 cup sushi rice
- 1 tbsp. rice vinegar
- ½ tbsp. granulated sugar
- ½ tsp. salt
- One jar [pickled magnolia petals](#)
- ½ cucumber
- ½ ripe avocado
- A small handful of chives (we used flowering chives)
- 3 sheets sushi nori

Steps

1. First make your sushi rice. Rinse the rice well, until the water coming off is clear and not cloudy. Combine the rice with 1 ¼ cups of water in a medium saucepan, and bring to a boil. Place a lid on the saucepan and cook on low until the water is absorbed. While it cooks, combine the vinegar, sugar, and salt in a small bowl and whisk together. Once the rice is cooked, take off the heat and remove the lid. Add the seasoned vinegar and stir it in, making sure all of the rice gets coated. Let it cool to room temperature before proceeding.

2. Once the rice is cooled, prepare your vegetables. Peel the cucumber, if desired, and cut into sticks about 2-3 inches long. Remove half an avocado from the skin and cut into similarly sized strips. Chop your chives into 3-inch pieces. Take around 3 pickled magnolia petals, and roll them together into small logs. Make around 15 of those rolled magnolia bundles.

3. Next roll your sushi. Place a sheet of nori on a clean surface in landscape position (as opposed to portrait), and use 1/3 of the rice to cover the bottom 2/3 or so with a thin layer of rice, using your fingers to spread it evenly (it helps to wet your fingers lightly to stop the rice from sticking). In the center of the rice, add a line of the cucumbers, avocados, chives, and rolled magnolia petals. Gently roll the sushi by picking the edge closest to you and rolling it in on itself. Brush a small amount of water on the edge of the nori with no rice to seal it. Repeat with the two remaining rolls. Finally, use a serrated knife to cut the rolls into 8 even pieces. Eat immediately, and serve with soy sauce and wasabi if desired- no need for pickled ginger with these rolls!

