

Jackass Roll

Recipe courtesy Guy Fieri



Prep Time:	15 min	Level:	Serves:
Inactive Prep Time:	10 min	Intermediate	4 servings
Cook Time:	hr min		

Ingredients

- 4 tapioca papers
- 12 ounces sushi rice, recipe follows
- 8 ounces pulled BBQ pork butt
- 16 french fries (crispy)
- 8 slices avocado (1/4-inch thick)
- 4 tablespoons Spicy Chili Mayo, recipe follows
- Wasabi, for garnish
- Gari (pickled ginger), for garnish

Directions

In shallow pan with hot water gentle re-hydrate tapioca paper, until soft.

Place paper on rolling mat and apply sushi rice on 2/3 of paper. Place pork, French fries, and avocado on rice.

Firmly roll paper into itself creating a maki roll. Move mat to 1 side of roll and firm up the end with palm of your hand, and repeat on the other side. Repeat with remaining ingredients.

Cut each roll into 6 equal pieces and garnish on top of roll with Garlic Chili Mayo.

Garnish plate with wasabi and gari.

Sushi Rice:

2 1/2 cups Japanese short-grain rice

2 1/2 cups water

1 cup rice vinegar

Pinch sea salt

1/4 cup sugar

Wash rice 6 times, until water runs clear from rice. Cook rice in rice cooker and let stand after cooking for 15 minutes.

Combine rice vinegar, salt and sugar until dissolved, this is the sushi zu.

Place rice in a hangiri, or wooden bowl, and pour sushi zu over top as evenly as possible. Spread the rice out around the bowl as evenly as possible, separating the rice from itself not mashing it. Flip entire rice mixture over and let stand for another 10 minutes. Keep rice in some type of thermal container.

Spicy Chili Mayo:

1 cup mayonnaise (recommended: Kewpie)

1 tablespoon mirin

1 tablespoon rice vinegar

1 teaspoon tamari

1/2 tablespoon lime juice

1/2-ounce chili paste

Mix all ingredients thoroughly and refrigerate.

Yield: 1 cup / 8 portions
