Rice Balls (Onigiri)

(Makes 8-10 )

Simmered Beef Filling

3/4 lb. thinly sliced beef

3 ½ tablespoons fresh ginger

4 tablespoons soy sauce

4 tablespoons mirin

2 tablespoons superfine sugar

2 tablespoons sake

About 8 cups warm cooked rice (3/4 cup for each onigiri)

Salt and nori seaweed (optional

1. Chop the beef into bite size pieces. Peel the ginger and slice very thinly.

2. Mix the soy sauce, mirin, sugar, and sake in a pan over medium heat. Bring to a boil, then add the beef, ensuring that the pieces do not stick together. Add the ginger and simmer until liquid has evaporated, stirring occasionally. Leave to cool.

3. Take a large handful of warm cooked rice (between 2/3 – ¾ cup). Make a hollow in the middle and place ½ tablespoon of the beef inside. Close the rice around the beef to make a ball or a triangle. You can wrap a sheet of nori seaweed around each ball, if preferred. If using the nori, do so when the rice is still warm—it will stick more easily.

From: Harumi’s Japanese Home cooking by Harumi Kurihara

Tuna Filling

¼ cup solid white albacore tuna

½ tablespoon mayonnaise

1/8 teaspoon soy sauce

Sriracha to taste

1. Mix ingredients together.
2. Take a large handful of warm cooked rice (between 2/3-3/4 cup). Make a hollow in the middle and place ½ tablespoon of the tuna inside. Close the rice around the tuna to make a ball or triangle. You can wrap a sheet of nori around each ball, if preferred. If using the nori, do so when the rice is still warm.