Purple Maki Rolls

Yields: 6 rolls

Whole beets, boiled and julienned 1 1/2 lbs
Water 1 cup
Jasmine rice 2 cups
Water 2 1/2 cups
Purple cabbage, shredded 1/2 cup
Rice wine vinegar 1/4 cup
Kosher salt 1 Tbsp
Red radish, shredded finely 10 count
Nori, roasted 6 sheets
Soy sauce 1/2 cup
Wasabi 1/2 cup

1. Salt cabbage, set aside.

2. Roast beets; cover tightly with 1 cup water, cook at 350 degrees for 60-90 minutes until tender. Cool and peel, then cut into julienne strips (saving the liquid).

3. Cook the rice; rinse rice in strainer until water runs clear, then add 2.5 cups of water and cover. Bring to a boil then lower to a simmer and partially remove the cover; simmering until water is absorbed. Rice should be slightly overcooked.

4. Cool rice to 40 degrees, then season sparingly with vinegar and add liquid from beets to give rice a pink hue.

5. Form the sushi rolls on the nori with rice, beets, cabbage, and radish. Roll tightly and cut each roll into 6 maki pieces.

6. Mix soy sauce and wasabi into a paste.

7. Serve rolls with soy sauce and wasabi.