

LAY'S® Kettle Tuna Tower

Ingredients

- 1 tbsp Sriracha mayo
- 1 tbsp wasabi sauce
- 1/2 cup sushi rice
- 1 tbsp sweet chili sauce
- 1/2 cup English cucumber, diced 1/4 inch
- 1/2 cup spicy crab mix
- 1/2 cup avocado, diced 1/4 inch
- 1/2 cup spicy tuna
- 1 oz wt LAY'S® Kettle Cooked Original Potato Chips
- 1 cup TOGARASHI 1/2 tbsp - Sprinkle on top
- 4 tsp black sesame seeds, toasted
- 2 tsp poppy seeds
- 4 tsp Szechuan peppercorns, grinded fine
- 2 tsp dried nori, minced fine
- 3 tsp dried orange peel, fine
- 4 tsp chipotle chili powder
- 1 ? cups Sriracha mayo
- 3 tbsp Sriracha sauce
- 1 cup mayonnaise
- 1 ? cups spicy crab mix
- 1 lb (17.6 oz package) imitation crab
- 2 tbsp mayonnaise
- 1 tbsp Sriracha sauce
- 1 ¾ qts sushi rice
- 2 cups (440 g) sushi rice
- 2X2 inch piece (1 g) dried kombu seaweed
- 2 ? cups (490 g) water, tap, room temperature
- 3/4 cup (213 g) rice vinegar, seasoned
- 2 lbs spicy tuna



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
30 min	45 min	75 min	1

Made with



LAY'S® Kettle Cooked Original Potato Chips

- 1 cup green onions, sliced 1/8 inch thin rounds, whites and greens
- 6 tbsp soy sauce, low sodium
- 2 tsp sesame oil, toasted
- 5 tsp chili garlic paste
- 3 tbsp ponzu sauce
- 2 tsp honey
- 2 tbsp white sesame seeds, toasted
- 2 lbs sashimi grade ahi tuna, cut into 1/4 inch pieces squares

How to make it

1. Build in this order: SUSHI RICE (Spread an even layer of the Sweet Chili Sauce on top) English Cucumber SPICY CRAB MIX Avocado SPICY TUNA LAY'S® Kettle Cooked Chips, crushed TOGARASHI. Serve with the SRIRACHA MAYO and Wasabi Sauce.

[title]TOGARASHI

3. Process all ingredients minus the sesame and poppy seeds in a coffee or spice grinder. Mix the sesame and poppy seeds with the rest of the ingredients and set aside.

[title]SRIRACHA MAYO

5. Mix the Sriracha and mayo together until evenly combined. Place in a squeeze bottle until needed.

[title]SPICY CRAB MIX

7. Unwrap the crab sticks. Taking paper towels press out the liquid out of the crab sticks. Repeat several times if needed. Cut the crab sticks into half pieces cross wise. Inside a bowl break the stick up with a fork. Mix in the mayo and Sriracha sauce until evenly mixed. Store in the refrigerator until needed.

[title]SUSHI RICE

9. The day before needed:
10. Place rice in a bowl and cover with cold water. Move the rice around, grabbing the grains between your hands to remove the starch.

Strain out the cloudy water and discard the water. Repeat 20 times or until the water is no longer cloudy. Place the rice in a china cap and into a bowl to catch excess water. Wrap the entire bowl and china cap in plastic wrap to keep the rice from drying out. Place in the refrigerator for 24 hrs.

11. The day of service; place the rice in the Rice Cooker along with the water and seaweed. Cook on the sushi rice setting. Cook in the rice cooker for 45 minutes. The alarm may go off; do not lift the lid until the rice has been in the cooker for 45 minutes (this includes holding time).
12. While the rice is cooking soak the bamboo basket in water for 5 minutes. Wipe out the excess water before using. When the rice is done, place in the bamboo basket. Sprinkle the surface of the rice with 1/3 of the seasoned vinegar using a bamboo spoon. Fluff the rice several times with the bamboo spoon. Let the rice rest for 15 minutes then sprinkle the surface of the rice with another 1/3 of the vinegar and fluff again. Allow to rest for 15 minutes then sprinkle the rice one last time with vinegar and fluff again. Be careful not to over work the rice. Allow the rice to sit for 30 minutes before using in sushi. If you are holding the rice; store in the refrigerator in a bowl with a damp towel on top. Use within 6 hours.

[title]SPICY TUNA

14. Make 1 hour before needed. Before slicing the tuna prepare your marinating mixture by mixing together all the ingredients listed except the tuna. Pat the tuna with a dry paper towel. Slice the tuna in to 1/4 inch square pieces. Mix the marinade with the tuna and allow to sit for at least 1 hour before use.