



recipe box

MOCK SUSHI

Tools & Utensils

- 12 x 17 baking sheet, 2-quart sauce pan, measuring cups, mixing spoon, knife

Ingredients

- 1/4 cup butter, 4 cups mini marshmallows, 6 cups crisped rice cereal, 20 - 25 gummy worms, 1 to 2 boxes of fruit leather, 4 - 5 orange gum drops

Directions

1. Grease baking sheet
 2. Melt butter in sauce pan over low/ medium heat.
 3. Add marshmallows and continue stirring until smooth and creamy.
 4. Remove from heat and stir in rice cereal until evenly coated.
 5. Press the mixture onto the greased baking sheet, distributing the mix evenly.
 6. Situate baking sheet so the shorter end is situated at the top/ bottom as you work.
 7. 1 inch from lower edge, place 3 gummy worms across the baking sheet.
 8. Gently roll the lower edge of the Rice Krispies mixture over the gummy worms.
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Directions (cont'd)

9. Stop and cut the sushi log away (lengthwise) from the rest of the mixture.
 10. Repeat steps 7 - 9 until you have used all of the mixture.
 11. Slice each sushi log into 1 inch wide "sushi" rolls (California-roll style).
 12. Wrap individual sushi rolls with a strip of fruit leather.
 13. Mash several orange gumdrops to look like ginger, garnish and enjoy!
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