

# Disney DESCENDANTS 2

## WICKEDLY BEAUTIFUL BITES



### Creativity Required!

**YOU WILL NEED:**

- Sushi rice (white)
- Black rice
- Rice Vinegar
- Salt
- Sugar
- Turmeric (for color)
- Beet (for color)
- Paprika (for color)
- Nori seaweed sheets
- Colored sushi paper
- Rice paper

- Vegetables:**
- Cucumbers
  - Red Cabbage
  - Carrots
  - Avocado
  - Sprouts
  - Beets
  - Celery
  - Shishito Peppers

Soy Sauce (for dipping)

**MAKE SUSHI RICE**

- 3 cups water
  - 1.5 cups white short grain rice
  - 1 Tbsp rice vinegar
  - 1 tsp salt
  - 1 tsp sugar
- Bring to boil then turn to low heat  
Cover and cook for 20 min. and let cool  
Repeat for black sushi rice

**COLORING RICE**

- Divide white rice into 4 equal portions
- For Yellow Rice: Add 1/2 tsp turmeric
- For Red Rice: Add 1 Tbsp grated beet
- For Orange Rice: Add 1Tbsp paprika

**PREPARE YOUR VEGGIES**

Slice your vegetables into thin julienne strips

**ROLL PLAY**

To make your rolls simply follow the instructions on your seaweed and rice paper sheets. After some practice you'll get a feel for it.

**CREATE YOUR ROLLS!**

Now, it is time to GET CREATIVE! Experiment with different combinations like the ones shown above. Most importantly, explore your own ideas, taste as you go, and have fun while you do it!

*Work your magic!*



AVAILABLE ON DVD AUGUST 15