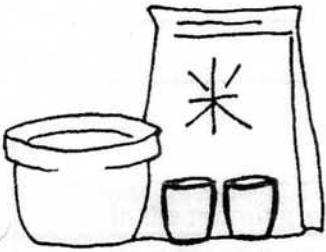


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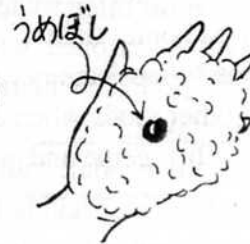
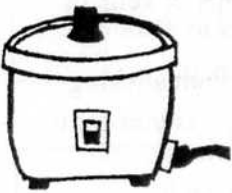
Ingredients: 2 cups uncooked rice
Umeboshi (pickled plum)
 Salt
 Strips of *nori* (seasoned dry seaweed)



1. You will need a rice cooker and uncooked rice. Place 2 cups of rice in the inner pot of the rice cooker. Two cups will make about 4 riceballs.

2. Briskly wash the rice in cold water. Rinse several times until water loses most of its cloudiness. Drain out water.

3. Pour cold water into rice pot until the line marked "2" on the side of the pot.



4. Cook rice.

5. After the button of the rice cooker "pops," let stand for 5-10 minutes. When using a wet rice paddle, mix the rice. Cover and let stand a few minutes.

6. Sprinkle salt on your clean, moistened hands. Scoop about a 1/4 of the hot cooked rice on the palm of one of your hands. Place an *umeboshi* in the center of the rice. Be careful! The rice is hot!