

Yaki Onigiri

These rice cakes are cooked with leftover Steamed rice. It's simple but makes a great snack or can be used in making Zoni, a recipe on this web site



Ingredients

2 cup leftover Kohsihikari steamed rice
2 Tbsp flour
Vegetable Oil

For brushing sauce:

1 Tbsp sugar
1 Tbsp soy sauce

Procedure

Put leftover rice in a bowl and Sprinkle flour over the rice. Knead the rice by hand and make into small flat pieces.

Heat 1 Tbsp vegetable oil in a flat nonstick pan and fry rice cakes on low heat for a few minutes. Turn them over and fry for a few more minutes until cooked through. Turn up the heat to medium, and fry until crispy on both sides.

Mix the sugar and soya sauce in a small bowl and brush on to the rice cakes