

Princeton Class of 2001

20th Reunions – Children’s Activities



Rolling Sushi with Chef Patrick & Chef Ronan

Do you like inauthentic cuisine? Then have we got an activity for you!

What: Join Class President Patrick Malone and his unreliable sous-chef/son, Ronan, for a live Zoom to learn how to make inside-out California rolls.

They will walk you and your kids through the family-friendly process of creating the rolls, which have become a favorite in the Malone household.



When: From 7-8 pm EDT on Thursday

Where: Class of 2001 Reunions Zoom Link

Chef Patrick says, “Don't be afraid! It's an easy process that requires no special tools. And, if you really screw up, we'll just toss everything together and say it was a Poke Bowl class.”

***** PREPERATION REQUIRED*****

The only thing you need to prepare ahead of time is 2-3 cups of rice.

Follow the instructions on the bag or use a rice cooker. You'll want to make it enough in advance that it has time to cool because you'll be spreading it with your hands.

Ingredients:

- Short grain white sushi rice (Nishiki or other brand, **prepared in advance**)
- Sushi nori (usually sold in packs of 10)
- Imitation crab meat (leg style)
- Cucumber
- Avocado
- Rice vinegar
- Soy sauce
- Wasabi (powder or paste)

Tools:

- Chef's knife
- Peeler
- Cutting boards
- Bowls
- Aluminum foil