



## Raw Vegan Sushi ~ 8/24

W/ Brad Myers, the Vegabond Chef, [www.facebook.com/TheVegabondChef](http://www.facebook.com/TheVegabondChef)

### ~~Mock Salmon Walnut Pate~~

1/2c Sunflower Seeds (soaked for at least 30 min)  
1c Walnuts  
1c Carrots (peeled and diced)  
Juice of 1 Lemon  
1-2T Tamari  
1T Toasted Sesame Oil  
1T Rice Vinegar  
2T Fresh Dill  
2T Green Onion  
1T Kelp  
1/2t Dulce  
1t Pepper

Blend Carrots, Sunflower Seeds and Lemon Juice until smooth. Add in all other ingredients but the Green Onion and Dill, then puree. Chop the Dill and Green Onion and pulse them into the mixture.

### ~~Pickled Daikon Radish~~

Juice of 2 Lemons  
and equivalent amount of Apple Cider Vinegar  
Thumb of Diced Ginger  
3T Agave Nectar  
1T Horseradish Powder  
Daikon Radish

Chop Jicama into sushi sized pieces and marinate in the other ingredients for at least a half hour.

### ~~The Assembly~~

Nori	Cucumber
Walnut Pate	Red Onion
Lettuce	Red Pepper
Pickled Jicama	Napa Cabbage
Avocado	Sprouts
Mango	