

Collard Green Maki with Sesame Dipping Sauce

SOMETIMES COLLARD GREENS ARE SO BIG and beautiful that it's a shame to chop them up. In this recipe, the collards serve as the wrap and make this handroll especially nutritious and delicious.

DIPPING SAUCE

- 3 tablespoons tamari
- 1 teaspoon grated fresh ginger
- 1 teaspoon toasted or hot pepper sesame oil
- 1 teaspoon brown rice vinegar
- 1 teaspoon toasted sesame seeds

In small bowl, whisk together all dipping sauce ingredients and set aside.

Place rice, water and kombu in medium pot or rice cooker. Bring to boil, reduce heat and simmer covered until liquid is absorbed (about 30 minutes). Remove from heat and set aside. When cool, remove and discard kombu.

In medium pot, bring 3 inches water to boil. Turn off heat and one at a time, holding the collard leaves by their stems, submerge leaves in water for 3–5 seconds each (or until just bright green). Repeat until all greens are lightly blanched and set aside.

HANDROLL

- 1 cup uncooked short-grain brown rice
- 2 cups water
- 1 thumb-size piece kombu
- 6 large collard greens
- 1 large leek, halved lengthwise and cut crosswise into ½-inch half-moons
- 2 cups thinly sliced shiitake mushroom caps
- 1 tablespoon extra virgin olive oil
- 1 tablespoon tamari
- 1 cup julienned carrots
- 1 cup julienned daikon
- 1 avocado, peeled, pitted and sliced

In large cast iron skillet over medium heat, sauté leek and shiitakes in olive oil until soft (about 5 minutes). Add tamari and stir. Add carrots and daikon and continue sautéing. If ingredients stick, deglaze pan by adding 1 tablespoon water at a time as needed. When carrots are just soft and bright orange, remove from heat and set aside.

Place one collard green on cutting board, spread a heaping tablespoon of brown rice crosswise across the widest part of the leaf leaving 1 inch clean along each edge. Top with a small scoop of mushroom mixture and then with a slice of avocado. Fold insides of collard leaf and roll, starting at the end with the rice and vegetables to form a log. Continue with remaining ingredients until everything is used up.

Cut rolls in half and serve with dipping sauce.

MAKES 6 rolls