



## Goteborg Musubi

### INGREDIENTS

- ¾ lb Goteborg Sausage
- 2 cup Rice
- ¼ lb Spicy Ahi Poke
- ¼ lb Shoyu Poke
- ¼ cup Nori Furikake

### INSTRUCTIONS

1. Cook rice
2. Slice sausage into thin rounds; approximately 1/8" thick
3. Pan fry sausage in a skillet over medium heat; drain on paper towels
4. Shape approximately 2 tbs of cooked rice into balls; and place on top of cooked sausage
5. Sprinkle with furikake
6. Top with your choice of poke