

# Rice Crispy Treat Sushi

Disney's Contemporary Resort

California Grill

## Ingredients

- 8 chewy fruit rolls
- 1/4 cup butter or margarine
- 10 - ounce package miniature marshmallows
- 6 cups crisp rice cereal
- 16 worm-shaped chewy candies or 24 fish-shaped chewy candies



## Directions

1. **SUSHI ROLLS:** Unroll fruit rolls, and place, with plastic sheet down, on cutting board.
2. Melt butter or margarine in a Dutch oven over medium heat. Add marshmallows, stirring until melted; remove from heat. Stir in rice cereal until blended.
3. Spread about 1/2 cup cereal mixture quickly over each fruit roll, leaving a inch border on 1 long side.
4. Arrange 2 worm-shaped candies or 3 fish-shaped candies lengthwise down center of cereal mixture.
5. Roll up, starting at side without border. Press to seal securely. Repeat procedure with remaining fruit rolls, cereal mixture, and candies.
6. Cut each roll into 4 slices. Serve with chopsticks, if desired.
7. Yield: 32 rolls. Prep: 25 min. , Cook: 8 min.
8. **SUSHI BARS:** Press cereal mixture into a buttered 13x9 inch pan. Let stand 15 minutes, and cut into 2 ½ x 1 inch rectangles. Top each bar with a fish shaped candy.
9. **CONFETTI SUSHI BARS:** Substitute fruity sweetened corn puffs cereal for crisp rice cereal. Press into a buttered 13 x 9 inch pan. Let stand 15 min. before cutting into 1 1/2 inch squares.

