

# Nori Crab Rolls

Printed from Crab Recipes at <http://www.crabrecipes.net/>

*Technically not a sushi, these rolls are made without any rice. Rather, tender crabmeat is mixed with seasoned cream cheese to make a rich, luscious filling for nori seaweed sheets. A slightly sweet, slightly extravagant roll to serve alongside a traditional sushi.*

## Ingredients:

4 nori seaweed sheets  
8 ounces cooked crabmeat  
8 ounces softened cream cheese  
 $\frac{3}{4}$  teaspoon Worcestershire sauce  
 $\frac{1}{4}$  teaspoon garlic salt

## Directions:

Place the nori sheets on 4 serving plates.

In a large bowl, mix together the crabmeat, cream cheese, Worcestershire sauce and garlic salt.

Place a small amount of the crab mixture on each nori sheet seaweed; roll the sushi into a log jelly-roll style. Slice into  $\frac{3}{4}$ -inch pieces and serve immediately.