

[Skip to main content](#)

r/AskCulinary



Search in r/AskCulinary

[Log In](#)

r/AskCulinary • 5 yr. ago

anrbg



sushi crab mix / surimi consistency

I can never get my imitation crab to be the same consistency as sushi or poke places. Whenever I make it, its either too chunky or chopped into tiny pieces but I can't get it into small strands like at restaurants. Is there a certain kind of imitation crab that I should use like sticks or chunks? And how do I get my crab mix to consist of little strands, what's the method to chopping or maybe using a food processor? I use mayonnaise to mix it together, any tips?



3



5



Share



ModernaCOVID19 • Promoted



Don't be sorry. Protect yourself from COVID-19 with an updated vaccine.

[Learn More](#)

disease.education

**Don't be sorry.
Be vaccinated.**

Had COVID recently? Your natural immunity may not last. That's why the CDC recommends getting vaccinated within 3 months after an infection.

Protect yourself and your travel plans with an updated vaccine.

Ask your pharmacist about getting vaccinated this season.

moderna

©2020 Moderna Inc. All rights reserved.[+ Add a comment](#)Sort by: **Best** ▾

Search Comments



[deleted] • 5y ago •

Imitation crab you can unroll then cut try to find the edges and unroll then cut or rip apart if it's just a texture issue.



3



Reply



lmtalia • 5y ago •

Some surimi comes packaged in shreds instead of crab leg looking pieces.

Maybe check an asian grocery?



2



Reply



whereisthesalt • 5y ago •

[Skip to main content](#)[Log In](#)

2 Reply ...



letgojane • 5y ago •

<https://i.imgur.com/zrga9PK.jpg>

You'll need to be looking for this type of krab. Most Asian markets will have it in their frozen section. It'll be individually wrapped in plastic. You'll have to wring the juices out of the krab sticks before use otherwise it won't bind as well with mayo or any other sauces you'll want to mix with it. After you wring out the juices, you'll want to separate the strands then mix with sauce. Hope that helps! Sorry I don't know a name brand of the top of my head but there's tons.

2 Reply ...



Tishmax • 5y ago •

Sushi and Poke restaurants are likely serving you fresh, real crab. Imitation crab is... Better described by Wikipedia:

"Alaska pollock (*Theragra chalcogramma*) from the North Pacific is commonly the main ingredient, often mixed with fillers such as wheat, and egg white (albumen)[1] or other binding ingredient, such as the enzyme transglutaminase.[3] Crab flavoring is added (natural or more commonly, artificial) and a layer of red food coloring is applied to the outside"

-2 Reply ...



r/Cooking • 1 day ago

Why is it that whenever I buy a brand new bag of frozen fruit it immediately gets freezer burn?

235 upvotes · 64 comments



r/Cooking • 28 days ago

How do Chinese Restaurants make their egg fried rice so damn moist??? I feel like mine is so dry everytime I make it?

1.4K upvotes · 399 comments



r/AskCulinary • 26 days ago

When starting a dish with shallots and garlic in oil, my chef always adds salt. He claims it slows the browning of the garlic. Thoughts?

400 upvotes · 25 comments



r/Cooking • 27 days ago

[Skip to main content](#)[Log In](#) r/Cooking • 15 days ago**If I cracked an egg into a bowl, then added boiling chili, would it cook?**

404 upvotes · 116 comments

 r/Cooking • 16 days ago**What do you do with the extra tomato paste?**

408 upvotes · 605 comments

 r/Cooking • 4 days ago**is there a point to vacuum sealers if you dont freeze anything**

98 upvotes · 172 comments

 r/AskCulinary • 21 days ago**I have some severely over salted slow cooked chicken. How do I save it?**

135 upvotes · 40 comments

 r/AskCulinary • 16 days ago**How do restaurants get their stir fry so crispy and flavorful?**

454 upvotes · 75 comments

 r/Cooking • 3 days ago**Can I put unflavored gelatin into soup?**

371 upvotes · 75 comments

 r/Cooking • 17 days ago**Give me your secrets! How do I get a moist Turkey??**

167 upvotes · 762 comments

 r/AskCulinary • 9 days ago**Making a beef Wellington for my girlfriend and the butcher sliced my prosciutto way too thick. Can I slice it thinner myself or am I screwed?**

240 upvotes · 41 comments

 r/AskCulinary • 12 days ago**I accidentally made breadcrumb "candy" as a topping and cannot figure out how to recreate it.**

177 upvotes · 36 comments

[Skip to main content](#)[Log In](#)

141 upvotes · 489 comments



r/AskCulinary • 11 days ago

What happens if I use the solidified fat on the refrigerated turkey stock to make the roux to make gravy with said turkey stock?

167 upvotes · 60 comments



r/AskCulinary • 11 days ago

My mom's oven has both an air-fry and convection setting. I've always thought they were the same thing- what is the difference between the two?

197 upvotes · 41 comments



r/AskCulinary • 12 days ago

Should I just start over (insanely salted dry brine turkey)?

109 upvotes · 109 comments



r/Cooking • 18 days ago

Uses for miso in non-Asian cooking?

110 upvotes · 180 comments



r/Cooking • 26 days ago

Why can't I get basic baked potatoes correct?!

110 upvotes · 170 comments



r/Cooking • 19 days ago

Non-Nestle source for Malted Milk Powder?

105 upvotes · 60 comments



r/Cooking • 3 days ago

What am I doing wrong with my roasted potatoes?

151 upvotes · 192 comments



r/Cooking • 16 days ago

Does anyone have an old school potato salad recipe they could share?

98 upvotes · 108 comments



r/Cooking • 10 days ago

[Log In](#)

r/Cooking • 20 days ago

In what instances would unwashed rice be preferred?

115 upvotes · 89 comments



r/Cooking • 11 days ago

What is the one appliance or gadget that is worth it's weight in gold?

263 upvotes · 770 comments

Related discussions

[Best Sushi Recipes](#)[Best Sushi Filling Combinations](#)[Best Sushi Rolls for Beginners](#)[Best Imitation Crab Salad Recipe](#)[See more](#)

TOP POSTS



Reddit

reReddit: Top posts of January 19, 2020

Reddit

reReddit: Top posts of January 2020

Reddit

reReddit: Top posts of 2020