

Spam Musubi

Ingredients

- 1/4 c Soy Sauce
- 1/4 c Rice Vinegar
- 2 T Honey
- 10 Spam Slices (1/4 inch)
- 5 Seaweed Sheets
- 3 c Short Grain Rice (cooked)

Instructions

1. Whisk together soy sauce, rice vinegar and honey to make your marinade. Place SPAM slices in a single layer in a shallow dish and pour marinade over the top. Let sit at least 15 minutes. Start cooking the rice.
2. Remove SPAM from marinade and fry in a single layer in a pan on high. Lightly brown, 2-3 minutes on each side.
3. Cut your nori sheets into 2 1/2 " 3 inch strips. Place a strip under your musubi mold.
4. Fill mold with about three inches of rice. Use the press to compact it in the mold.
5. Place one slice of SPAM on top of the compacted rice. Place the press firmly on top of the SPAM and carefully slide your mold up and off of the musubi.

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6. Fold the strips of nori up and over the rice and spam, moistening the ends with a little water to seal.