

## SPAM Musubi

### You Will Need:

- 1 (12 ounce) can SPAM
- 1 clove garlic, minced
- 1 teaspoon grated fresh ginger
- 1/3 cup brown sugar
- 1/3 cup soy sauce
- 2 tablespoons cooking oil of your choice
- 3 cups cooked white sushi rice
- 1 package hoshi nori (Japanese dried seaweed)



### Directions:

1. Slice SPAM lengthwise into 8 equal pieces.
2. In a shallow dish, combine garlic, ginger, brown sugar, and soy sauce.
3. Place SPAM slices in the mixture and let sit (marinate) for 30 minutes.
4. Remove and pat dry (but save the marinade!)
5. In a skillet, heat the oil and brown the marinated SPAM slices.
6. Moisten hands and mold rice into 8 thick blocks with the same outside dimensions as SPAM slices.
7. Cut 8 strips of hoshi nori.
8. Place SPAM slices on rice blocks.
9. Wrap individual nori strips around the middle of each SPAM/Rice block.
10. Moisten one end slightly to fasten together and serve.
11. Use the remaining marinade for dip!

***Makes 4 Servings***

*To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.*