

Spam Musubi

Ingredients + Things You Will Need

- 3-4 cups cooked white rice
- 1 can sliced Spam
- Sushi nori (seaweed)
- Wakame furikake rice seasoning
- Furikake rice seasoning (your choice of any furikake)
- 3/4 cup soy sauce
- 3/4 cup white sugar
- 1 Spam musubi mold
- 1 mixing bowl (optional)
- Shamoji rice paddle (to mix the rice)
- 1 tongs or spatula (to flip the Spam)
- 1 frying pan

Instructions

1. Spray frying pan with nonstick cooking spray and fry each slice of Spam on both sides until lightly browned. Remove Spam from the pan.
2. To make the teriyaki sauce, in the same pan on low heat, mix the soy sauce and white sugar until the sugar fully dissolves. Stir until the mixture becomes a thick glaze consistency. Turn off the heat.
3. Place the Spam back in the pan with the teriyaki sauce and fully coat each slice of Spam with teriyaki sauce or coat to your liking.
4. Place all of your cooked white rice in a mixing bowl or keep in the rice cooker. Mix in wakame furikake rice seasoning to your liking.
5. To begin molding the Spam musubi, place one sheet of sushi nori on your table with the shiny/smooth side face down and the textured side face up. Place the outer piece of the Spam musubi mold in the center of the nori sheet.
6. Use your shamoji to scoop a layer of rice that covers the entire bottom of the mold and fills roughly 1/3 of the musubi mold. Use the center piece of the musubi mold to gently press down on the rice.
7. Sprinkle furikake rice seasoning on the first layer of rice to your liking.
8. Place two slices of Spam inside the musubi mold adjacent to each other. Add another layer of rice on top of the Spam that is the same amount as the first layer.
9. Use the center piece of the musubi mold to gently press down on the rice. Keep the center piece of the musubi mold in place with one hand and use the other hand to gently lift the outer piece of the musubi mold. Then remove the center piece of the musubi mold.
10. Fold the top of bottom flaps of the nori tightly to the Spam musubi. The steam from the musubi will allow the nori to stick.
11. Repeat steps 5-10 on the remaining rice and Spam.