



Spam Musubi

PREP: 15 mins

INGREDIENT LIST:

- 1 can of spam
- 1 tsp. Sugar
- 8 oz. Soy Sauce
- 1 tube Wasabi
- 1 package Seaweed Wrap
- 2 packages of Bibigo Cooked Sticky Rice from Costco

RECIPE INSTRUCTIONS:

Note: You must purchase a Sushi mold.

1. Cover the bottom of your medium-sized frying pan with Soy Sauce. Sprinkle a teaspoon of sugar in the pan. Squeeze in some Wasabi, equivalent to about double the amount of toothpaste that you would put on your toothbrush. Stir everything while heating the ingredients until the liquid is barely bubbling, not boiling.
2. Slice the Spam into slices, at least ¼" thick. Put four slices in the pan and heat them. Flip the spam a couple of times so it is sufficiently heated up.
3. Heat the steamed rice, as per the instructions on the package, which takes 90 seconds in the microwave.
4. Have a strip of seaweed wrap ready, which is the same width as the mold. Place the mold at the center of the strip.
5. Take ¼ serving of the rice out of the container with a fork, and spread it evenly in the mold on top of the seaweed wrap.
6. Lay one piece of Spam on top of the layer of rice.
7. Take another ¼ serving of the rice and spread it out on top of the spam.
8. There is a tool that comes with the mold. Use that tool to press down the rice and the spam in the mold.
9. Remove the mold, then wrap the seaweed around the rice and spam.

