

Spam Fried Rice

Ya know, the jury was kind of out for me on Spam until recently. I didn't know what the think of it and the canned meat thing sketched me out. Then I read this article written by two well known Canadian restaurateurs and it changed my mind. Here's what I do with it.

Ingredients:

- 2.5 cups of uncooked rice (cook it the day before)
- 1 can of low sodium Spam
- 1 small onion
- $\frac{3}{4}$ cup of edamame - shelled
- 2 eggs
- Furikake
- Togarashi seasoning
- Sesame oil
- Mirin
- Soy sauce and freshly ground pepper to taste

Special Kitchenware Needed:

- Rice cookers are the best way to make rice. Period.
- A wok is the best way to fry rice. Period.

Instructions:

1. Julienne your onion. It is nice to have contrasting shapes of ingredients in a dish to get better mouth feel.
2. Dice your spam into little cubes.
3. In a large wok, lay down some veggie oil and saute your onions just slightly.
4. Add your Spam to the party and cook them until they begin to show signs of not being fresh out of a can.
5. Drizzle a little bit of sesame oil on this mixture and throw in your edamame. Cook until the Spam has slightly browned.
6. Now add a little bit more veggie oil (and a little chili oil if you have it).
7. Turn down the heat before you add your rice, otherwise you get a burnt rice layer on your wok. Throw in the rice, soy sauce, some ground pepper and fry to your liking.
8. While that is frying, whisk 2 eggs and add a splash of sesame oil, mirin, and soy sauce to it.
9. Scoop some hot rice into a bowl.
10. Heat a well oiled pan until it's ripping hot, then dump your eggs in it. Turn off the heat and scramble them, keeping them a little runny, the steam from your rice will cook it the rest of the way.
11. Top with furikake and togarashi. Chow down!