

Spam Musubi

Ingredients

Spam, low salt	1 (12 oz.) can	Nori sheets	3
Soy sauce, dark	¼ cup	Kewpie mayonnaise	1 cup
Mirin	1/3 cup	Sriracha sauce	3 Tbsp.
Brown sugar	2 Tbsp.	Toasted sesame oil	1 tsp.
Sake	2 Tbsp.	Neutral oil	2 Tbsp.
Sushi rice, cooked	3 cups		

Directions

Slice **Spam** into 10 even pieces — Cut **nori sheets** into thirds — Cook **rice** according to rice maker instructions

- For the sriracha mayo:
 - Combine **Kewpie mayonnaise**, **Sriracha**, and 1 tsp. **sesame oil**, in a small bowl
 - Mix well until thoroughly combined
 - Refrigerate until needed
- Heat **oil** in a pan over medium heat. Working in batches if needed, fry **Spam** slices for 2-3 *minutes* per side until browned and crispy.
- In a small bowl, whisk together **soy sauce**, **mirin**, **brown sugar**, and **sake**.
- Add sauce mixture to pan with **Spam** and swirl to coat evenly. Simmer for 5 *minutes* until liquid is nearly absorbed.
- Using a musubi mold, layer ingredients as follows:
 - Place a strip of **nori** on work surface
 - Press **rice** (¼ *cup*) into mold on center of **nori**
 - Add 1 piece of glazed **Spam**
 - Top with 1 *teaspoon* sriracha mayo
- Remove musubi from mold. Fold **nori** ends up and over to seal, using a drop of water to secure.
- Serve immediately or wrap individually in plastic wrap. Store in refrigerator for up to 5 *days*.