

Spam Musubi

Ingredients

Spam, low salt	1 (12 oz.) can	Nori sheets	4
Soy sauce, low salt	¼ cup	Kewpie mayonnaise	½ cup
Mirin	1/3 cup	Sriracha sauce	1½ Tbsp.
Brown sugar	2 Tbsp.	Toasted sesame oil	1 tsp.
Sake	2 Tbsp.	Neutral oil	2 Tbsp.
Sushi rice, cooked	3 cups	Toasted sesame seeds	1 Tbsp.

Directions

Using a musubi mold and spam slicer will be helpful — Cook **rice** — Slice **Spam** into 10-12 even pieces — Cut **nori sheets** into thirds

- For the sriracha mayo:
 - Combine and mix **Kewpie mayonnaise**, **Sriracha**, and **sesame oil**, in a small bowl
 - 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 and sprinkle with furikake (or toasted sesame seeds)
- Slide mold off musubi and 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*.