

# Spam Musubi

## Ingredients

Spam, low salt . . . . .	1 (12 oz.) can	Nori sheets . . . . .	4
Soy sauce, dark . . . . .	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*.