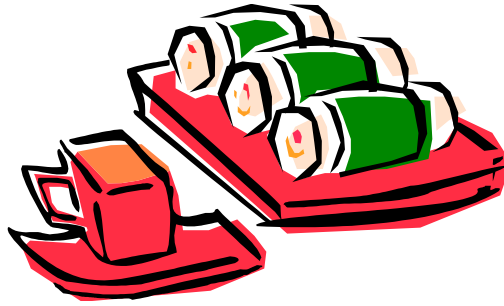


SPAM MUSUBI



Important notes: Use short grain UNSEASONED rice only

- ☐ 4 cups cooked and cooled rice
- ☐ 4 sheets of nori (seaweed, 7 ¼" x 8")
- ☐ One can SPAM luncheon meat
- ☐ Yoshida's Original Gourmet Sauce
- ☐ Large (two piece musubi mold)

Cut spam into **8** equal slices.

Pan fry each piece until brown.

Place fried spam in pan with simmering Yoshida sauce for a couple of minutes to cook in flavor.

Set aside to cool.

While spam is cooling, place mold over one piece of nori.

Put in one layer of rice (1/2" inch thick), press down gently.

Place two slices of spam side by side, lengthwise over rice.

Add one more layer of rice of same thickness and press down gently.

Lift mold slowly from around layers to remove.

Wrap seaweed around, placing a little water on edge to hold in place.

Cut long piece into two equal 4" pieces and tightly wrap each in plastic wrap. **DO NOT REFRIGERATE!**