**Spam Musubi**

2 cups rice (regular cups, not rice cooker cups)

2 1/2 cups water

6 Tbsp. rice vinegar

1/4 cup soy sauce

1/4 cup oyster sauce

1/2 cup white sugar

12 oz. container Spam

10 sheets sushi nori (dry seaweed)

2 Tbsp. vegetable oil

1. Wash rice in 5 changes of water. Soak the uncooked rice for 4 hours. Drain.

2. Cook the rice with 2 1/2 cups of water, using a rice cooker. Mix in the rice vinegar. Allow the rice to cool.

3. Mix together the soy sauce, oyster sauce, and sugar. Slice the Spam into 10 slices, and marinate the slices in the sauce for 5 minutes.

4. Heat oil in a pan over medium heat. Cook the Spam slices for 2 minutes per side, until lightly browned. Cut each slice into 4 pieces.

5. Cut each nori sheet into 4 long strips.

6. Form approximately 1”x1”x3”-blocks of rice with a sushi mold or with your hands. Dip your fingers in water to keep rice from sticking to them. Place a cube of rice in the center of a piece of nori. Top with a piece of Spam. Wrap nori around the rice and Spam, sealing edge with a small amount of water.

7. Musubi can be served warm or chilled.