

Spam Musubi

This will make you ~8 Spam musubi, with enough rice leftover for a few bowls.

Ingredients:

2 Cups Rice

4 Cups Water

1 Can of Spam

~2 Sheets of Nori (Sushi Seaweed)*

Teriyaki Sauce

Tools:

Rice cooker

Pan

Cutting board or large plate

Something to scoop the hot rice with

Something to flip the spam with

Knife (optional spam cutter)

The Spam can (optional musubi tool/press/mold)*

*I have a musubi tool, I use less Nori per musubi because I do not need to use the can to mold the rice. If you do not have one, they are cheap ~5 dollars at walmart or daiso. If you do not want one, you will need 4 sheets of Nori to make 8 Musubi.

Universal Instructions:

- Begin to cook 2 cups of rice.

I use 4 cups of water when cooking rice for musubi, since I plan on leaving them in the fridge for a few days, and the fridge will dry out the rice over time. Wetter rice will also help it hold its form easier.

- While the rice is cooking, slice and cook the Spam.

You should be able to get ~8-9 slices of Spam per can. Cook each slice until each side is crispy.

- Once all of the Spam is cooked, it's time to move onto the Nori.

Musubi Mold Instructions:

- Take two sheets of Nori, fold each of them into quarters. You want Four, long skinny strips of Nori per sheet. Then fold them in the opposite direction on the same fold lines. This will make it easier to tear accurately.

- Tear the Nori along the fold lines, you'll end up with 8 strips, set them aside until the rice is done.

- When the rice is finished, move to the cutting board/plate. Lay out a strip of Nori flat, place the

mold on top, in the middle, perpendicular to the Nori.

- Lay a piece of spam inside the mold, take a small spoonful of Teriyaki sauce, and lay it on top of the Spam.

The teriyaki sauce will make the rice not want to stick to itself well, so don't use too much.

- Take some rice, lay it on top of the Teriyaki sauce and Spam, flatten it out a little bit and then press the rice with the press part of the mold tool.

- Once the rice is formed, press on the rice again, and lift the mold off. Move the mold out of your way and wrap the Nori around the Musubi.

- Flip the Musubi onto the rice side. This will wet the Nori and make it stick to itself.

All that is left is to repeat that 7 more times and then wrap each musubi in something like seran wrap.

Spam Can Instructions:

- Take Four sheets of Nori, fold each in half, long ways. Then fold them back in the other direction along the same fold lines.

- Tear the Nori along the fold line. You will end up with 8 wide strips of Nori.

- When the rice is finished, move to the cutting board/plate. Place a strip of Nori in the can, leaving the ends hanging out of the can.

Do this slightly off center in order to make wrapping it later easier

- Pack some rice into the can. Then, take a small spoonful of Teriyaki and spread it on one side of a slice of Spam.

- Place the spam, Teriyaki, side down on the rice, inside the can. And press down on top of the Spam inside the can in order to form the rice.

- Gently pull on the ends of the Nori to pull the Musubi out of the can. Then finish wrapping.

Tucking the short end under the long one. Ideally the long side will be able to sit nicely under the still warm rice, in order for the Nori to stick to itself.

All that's left is to repeat until you are out of Spam.