

Spam musubi

Cook 3 cups of Japanese rice

Slice one can of spam into 6 slices (or 8 for thinner slices and more musubi)

Fry the spam on both sides until toasty looking. Sprinkle sugar over each piece then pour shoyu over each. Turn spam to coat both sides. Sauce should get a little thick.

Wet the musubi maker and add a layer of rice (not too much). Sprinkle with furikake. Cover with spam slices. Add more rice. Smash down with musubi maker smasher. Remove from musubi maker and sprinkle with a little salt. Cover with sheet of nori, centering it over the rice so sheet extends equally on top and bottom. Roll it over and wrap nori all around. Wet the edges so they stick and place it edge side down on a plate. Cut into however many pieces you want.