

**DEMONSTRATION:**

SUPPLIES	TO DO	WHAT TO SAY
<p>Spam Musubi Maker (If not available, this sandwich can be accomplished without it.)                      Container for Water                      Plate                      Knife                      Fork and Spoon                      Rice Paddle                      Towel                      1 can Spam - 12 oz.                      Rice                      Nori (Seaweed)                      5 eggs                      1/3 cup soy sauce                      1/4 cup white sugar</p>	<p>Cook the sticky rice (Hinode brand Calrose medium grain) according to the directions on the package.</p> <p>Fry the spam and put the sauce in it.</p> <p>Fry the eggs.</p>	<ol style="list-style-type: none"> <li>1. The first thing that you would do is to start the rice cooking.</li> <li>2. Fry the eggs as if you were making a pancake or open omelet. Cut the eggs to fit the shape of the spam musubi maker or into small strips if no maker is available.</li> <li>3. Slice spam into 1/2" slices and cook until a little brown. Dice.</li> <li>4. Mix soy sauce and sugar and add to the cooked spam. Cook until the sauce thickens.</li> <li>5. Cut the Nori in half and wet the musubi maker. (If there is no maker see alternate directions on recipe.)</li> <li>6. Place the musubi maker on the center of the Nori.</li> <li>7. Place rice into the maker about 1/2" thick and press down.</li> <li>8. Add the spam and eggs and then add more rice and press down.</li> <li>9. Take spam musubi maker out and wet the second piece of Nori to cover the top.</li> <li>10. Cut the spam musubi in half or enjoy the whole thing. It is better to eat hot but it also tastes fine when cold.</li> <li>11. Enjoy</li> </ol> <p>***Other things to say during the demo:                      - During WWII, the military brought Spam and other canned goods to the island to feed the soldiers.</p>

**SUMMARY:**

1. Spam Musubi is similar to a peanut butter sandwich.
2. Spam Musubi is easy to make and it tastes delicious!

**DISPLAY:**

1. Have the recipe and summary on a poster board.
2. Have the Spam Musubi cut into small pieces with a toothpick in the middle to hold together. Add garnish for color.