

## **SPAM MUSUBI**

In order for the students to be comfortable presenting their regional reports, it is helpful for the teacher to role model a demonstration for them. If the teacher dresses up and goes the extra mile, the students will be more comfortable and be more outgoing. For example, a teacher from Hawaii demonstrating **SPAM MUSUBI** could say: "Before I share with you one of the favorite foods of the Hawaiian Islands, I would like to share with you part of that culture by dancing and singing 'Where I Live'". After the song and dance, share with the students the culture of the people and/or location.

### **RECIPE INGREDIENTS:**

6 cups sticky rice (Hinode Calrose medium grain)	1 large can Spam
5 eggs	1/3 cup soy sauce
pinch of salt and pepper	sugar to taste
1 tsp. oil	1 pkg. Nori (seaweed)

Cook rice. Blend eggs, salt and pepper together. Fry in 1 tsp. oil as for a thin omelet. Chop into small strips. Cut spam into 1/2" slices and fry. Cut into cubes. Mix soy sauce and sugar. Add to spam and cook until spam is glazed and sauce becomes thick. Place Nori (seeweed) on the bottom of Musubi Maker. Put rice into mold 1/2" thick and press down. Add spam and chopped egg and top with more rice. Cover the mixture with a slice of Nori. Cut the sandwich in half and enjoy.

**ALTERNATE DIRECTIONS:** If no Misubi Maker (mold) is available. Place dampened sheet of Nori on waxed paper. Layer rice, spam, rice pressing firmly so that the rice will hold together. Roll as for a Jelly Roll. Dampen final edge of Nori to seal. Slice into 2" slices and serve.