SPAMSHI

If you read enough of the stuff I make, you'll soon realize that a rather large proportion of them involve SPAM. This is one of those items that I make way too infrequently. The original inspiration is lost in the mists of time, but it probably had something to do with my SPAM fascination.

INGREDIENTS

WHAT I BOUGHT

Qty.	Unit	Item
1	12 oz. can	Original SPAM
1	8 oz. block	Sharp Cheddar
1	N.U.	Large Vidalia Onion
1	Pack	Sushi Nori (Seaweed)
1	2 lb. Bag	Sushi Rice
1	N.U.	English Cucumber
2	1.5 oz. Tube	Japanese Style Wasabi (Well, it was actually "Wasabi Style Paste")
1	10 oz. Bottle	Rice Vinegar
1	16.9 oz. Bottle	Soy Sauce
1	22.2 oz. Bottle	Pure Sesame Oil
1	330 ml Bottle	Saki
1	4 lb. Bag	Sugar
1	Gallon	Distilled Water

Qty.	Unit	Item
A Few	Strips	Original SPAM
A Few	Strips	Sharp Cheddar
A Few	Strips	Vidalia Onion
3	Sheets	Sheets of the Sushi Nori (Seaweed)
3	Rice Cooker Cups	Sushi Rice
A Few	Strips	English Cucumber
A Few	Dollops	Japanese Style Wasabi
1/4	Cup	Rice Vinegar
1 ½	Cup	Soy Sauce
1 ½	Cup	Pure Sesame Oil
2	TBSP	Saki
2	TBSP	Sugar
A Few	Cups	Distilled Water

You'll notice that I split the ingredients into "What I Bought" and "What I Used" tables. I really need to figure out the right amount of SPAMshi to make to maximize the use of ingredients. I think making more sushi rice would allow me to use more of the other ingredients, but on the third hand, anything that is left over can be used in other dishes.

One rice cooker cup is about 180 ml.

SPECIAL TOOLS

- SPAM Brand SPAM Slicer
- Immersion blender [ii]
- Rice Cooker
- Bamboo Sushi Rolling Mat

PREPARATION

THE NIGHT BEFORE

1) Slice the SPAM in 3/8 inch strips. I used my SPAM Slicer for this! [i]
2) Arrange the SPAM strips in the bottom of a Tupperware container with about 3/8 inches between each strip. Start a second layer with the strips placed orthogonally to the first layer. Repeat for the rest of the SPAM strips.
3) Mix the sesame oil, soy sauce, and sugar with an immersion blender and pour over the SPAM.
4) Close the Tupperware container and put in the fridge overnight. For whatever reason, I picked one of my Tupperware containers for which I did not have a lid. I

used a couple layers of plastic wrap secured with string and a smaller Tupperware container filled with water to weigh it down.

THE DAY OF, ABOUT 3 HOURS BEFORE SERVING

1) Prepare the sushi rice as per Hensberger, Beth, **The Ultimate Rice Cooker Cookbook**, ISBN 1-55832-202-7.
2) Spread out a bamboo rolling mat on your work surface and place a sheet of nori on it, shiny side down.
3) Using two forks, spread a layer rice on the bottom two-thirds of the nori.
4) Create a shallow (not all the way down to the nori) divit in the rice about 1 inch up from the bottom of the nori.
5) Place a single row of strips of SPAM, end-to-end, in the divit.
6) Place a single row of strips of cheese [v], end-to-end, next to the SPAM.
7) Place a strip of english cucumber (one will probably reach across the entire sheet of nori) next to the cheese.
8) Place a single row of strips of onion, end-to-end, next to the english cucumber. You may have to score the onion strips to allow them to lay flat.
9) Form the roll by rolling up the bamboo mat. Squeeze lightly as you roll [iii].
10) Slice the SPAMshi to your desired thickness. I think I was doing a little over an inch. [vi]
11) Serve with Wasabi [iv] and a small dish of soy sauce for dipping.
12) ENJOY!

NOTES

i.   You can get these at the store.spam.com
ii. If you don't have one of these, no big deal. Just use a whisk until the one you order online comes in.
iii. Roll it somewhat tight, but not too tight.
iv. The Wasabi was HOT! I definitely overdid it the first time or two. At least my sinuses are clear!
v.   I wasn't quite sure about the cheese. I went back and forth between that and avocado, but I am really glad I settled on the cheese.
vi. Keep you knife somewhat wet (and sharp, of course!) to make slicing the SPAMshi easier.