

Spam Musubi Recipe

Classic | Furikake | Sriracha — Ready in 30 Minutes

PREP
10 min

COOK
20 min

TOTAL
30 min

SERVINGS
8 pcs

SKILL
Easy

INGREDIENTS

Rice

- 2 cups short-grain or sushi rice
- 2 cups water
- 2 tbsp rice wine vinegar
- 1 tbsp sugar | 1/2 tsp salt

Spam & Glaze

- 1 can (12 oz) Spam, cut into 8 slices
- 3 tbsp soy sauce
- 2 tbsp brown sugar
- 1 tbsp mirin (or 1 tsp sugar + 1 tsp water)

Assembly

- 4-5 nori sheets, cut in half lengthwise
- Neutral oil for the pan

Optional Add-Ons

- Furikake version: 2-3 tbsp furikake
- Sriracha version: 1 tbsp sriracha + 1 tsp sesame oil

No mirin? Use dry sherry or skip -- add a pinch more sugar.

No mold? Use the empty Spam can lined with plastic wrap.

STORAGE & SERVING

Room temp: Safe for 2-3 hours. Ideal for parties.

Refrigerate: Wrap each piece in plastic. Up to 24 hours.

Reheat: 15-20 sec in microwave, still in plastic wrap.

Avoid: Do not freeze assembled musubi.

Per person: Budget 2-3 pieces for a party appetizer.

STEP-BY-STEP INSTRUCTIONS

1 Cook & Season Rice

Rinse rice until water runs clear, about 3-4 rinses. Cook on a 1:1 rice-to-water ratio. While still hot, stir in vinegar, sugar, and salt. Spread in a wide bowl and cool to just warm.

2 Sear the Spam

Pat Spam slices dry. Heat a thin film of oil in a skillet over medium-high. Sear 2-3 min per side without moving until each face is deep golden brown.

3 Make the Glaze

Reduce heat to medium. Add soy sauce, brown sugar, and mirin to the pan. Flip Spam to coat both sides. Let the glaze reduce about 60 sec until it clings. Turn off heat.

4 Prep the Mold

Cut nori sheets in half lengthwise (about 4 x 10 inch strips). Line musubi mold or cleaned Spam can with plastic wrap, leaving overhang on both sides for easy release.

5 Assemble

Place nori strip flat. Set mold in center. Add 3-4 tbsp rice and press to 3/4 inch thick. Lay one Spam slice on top. Add 2 tbsp more rice and press again. Lift mold. Fold nori ends over and dampen tip to seal.

VARIATIONS

Furikake: Press first rice layer. Sprinkle 1 tsp furikake. Add Spam. Sprinkle 1/2 tsp more. Press second rice layer and wrap as usual.

Sriracha: Add 1 tbsp sriracha and 1 tsp sesame oil to the glaze in Step 3. Label these on your platter so guests know which is which.