



## Maneki® Value Tempura Shrimp Spam Musubi (Serves 2)

### Ingredients:

Maneki® Value Tempura Shrimp 21/25 – 2pcs  
 SPAM – two slices, " thick  
 Cooked Japanese rice separated evenly into two portions, 1 ½ cups  
 Sushi nori – half sheet size, cut down the middle vertically into two strips

Furikake – 2TB  
 Unsalted Butter – 1TB  
 Honey – 3tsp

### Preparation:

**1)** In a large pot, bring frying oil to 360F. Add tempura shrimp and panko breaded shrimp from frozen and cook about 3-5 minutes to heat through. Use a skewer to penetrate the middle and bring to lips to feel for heat. Rest on a rack over paper towels and set aside. **2)** In a saucepan over medium heat, add butter to melt. Add SPAM with half the honey and cook 3-5 minutes until nicely seared. Flip to the other side, add the remaining honey and sear again. 3-5 minutes total. **4)** Cook rice according to rice cooker, take out 1 ½ cups to cook slightly and cover with kitchen towel. **5)** Rinsing off the SPAM container, use it to shape the rice ball. Take each portion of rice, press together to stick together and use SPAM container to press over, wiping excess rice from sides of can and put back on top. Press and form again until you have two portions equally shaped and sized. **6)** Sprinkle and roll each musubi shaped rice in furikake, making sure to add more on the sides of the rice since that side is showing the most.

### Two ways to build the Musubi:

**1)** On a cutting board, lay a piece of SPAM on top of one portion of musubi shaped rice, add two pieces of Panko Breaded Shrimp and wrap with one vertical half strip of nori. Place nori over the top and make sure it is in the center, push nori down to cutting board, making strip tight and sticking to the sides of rice. Carefully pick up the musubi and tuck in nori to stick to the bottom rice. **2)** On a cutting board, lay down one portion of the musubi shaped rice, place two pieces of Tempura Shrimp on top of rice, next add the other slice of SPAM on top of the shrimp and wrap with the other vertical half strip of nori. Place nori over the top and make sure it is in the center and then push nori down to the cutting board, making strip tight and sticking to the sides of rice. Carefully pick up the musubi and tuck in nori to stick to the bottom rice. Enjoy now or plastic wrap and keep refrigerated for one day.

**Please contact your DNI Group representative today.**

**Telephone:** (415) 382-9999 **Fax:** (415) 382-9990 **Email:** sales@dnigroup.com