

SPAM Hall of Cans (Fame)

A special place for that all purpose potted meat.

SPAM[®] Quesadillas *Hormel*

- 1 (12-ounce) can SPAM Luncheon Meat, chopped**
- 4 cups shredded Monterey Jack cheese with peppers**
- 6 (8-inch) flour tortillas** **Guacamole and Salsa**

Combine SPAM and cheese. Spoon meat mixture over 3 tortillas. Top with remaining tortillas. In lightly greased griddle, heat filled tortilla over medium high heat until soft and cheese is melted, turning once. Repeat with remaining tortillas. Cut each tortilla stack into 6 wedges. Serve with guacamole or salsa. Makes 18 appetizer servings.

NUTRITIONAL INFORMATION PER SERVING: Calories 166; Protein 10 g; Carbohydrate 7 g; Fat 11 g; Cholesterol 37 mg; Sodium 366 mg.

Hawaiian Rice *Hormel*

- 1 can (7oz.) Spam** **1-1/3 cups instant rice**
- 1/3-1/2 cup flaked coconut** **margarine**

Melt 1 Tbls margarine in a frying pan. Add cubed Spam and rice and brown slightly. Add 1-1/3 cups water and bring to a boil. Cover and remove from heat for 5 minutes. Add coconut and toss to mix. 2 servings.

SPAM[®] Nachos *Hormel*

- 1 (12-ounce) can SPAM Luncheon Meat, cubed** **1 (15-ounce) can Refried Beans**
- 1 (10 1/2-ounce) bag Tortilla Chips** **1 (16-ounce) jar Salsa**
- 1 (8-ounce) package shredded Mexican pasteurized processed cheese**

Heat oven to 425° F. Place chips on baking sheet. Sprinkle SPAM over chips. In bowl, combine refried beans and salsa; pour over chips. Sprinkle with cheese. Bake 6 to 7 minutes or until cheese is melted. Serve immediately. Makes 10 appetizer servings

NUTRITIONAL INFORMATION PER SERVING: Calories 361; Protein 16g; Carbohydrate 28 g; Fat 21g; Cholesterol 48 mg; Sodium 1034 mg.

Pi-Chee Ham

Ed Bailey

FOIL

**1 can candied yams
a pat of butter**

**1 can SPAM,
dash brown sugar**

Slice SPAM into a double or triple layer foil pack. Put in candied yams, the SPAM, a pat of butter and sprinkle some brown sugar on top. Seal the pack and heat on the coals for eight minutes a side. Tastes like candied ham and yams.

SPAMBURGER Hamburgers Hormel

**1 (12-ounce) can SPAM Luncheon Meat
3 tablespoons mayonnaise or salad dressing
2 tomatoes, sliced**

**6 hamburger buns, split
6 lettuce leaves
6 (1-ounce) slices American cheese**

Slice SPAM into 6 slices (3 inches x 1/4-inch). In skillet, sauté SPAM over medium heat until lightly browned. Spread cut sides of buns with mayonnaise. Layer lettuce, tomato, SPAM, and cheese on bun bottom. Cover with bun top. Serves 6.

NUTRITIONAL INFORMATION PER SERVING: Calories 405; Protein 20g;
Carbohydrate 25 g; Fat 25g; Cholesterol 76 mg; Sodium 1280 mg.

California SPAMBURGER[®] Hamburger Hormel

**1 (12-ounce) can SPAM[®] Luncheon Meat
6 whole wheat hamburger buns, split
6 green bell pepper rings
3 tablespoons Thousand Island salad dressing**

**2 tomatoes, sliced
6 lettuce leaves
6 onion slices**

Slice SPAM into 6 slices (3 inches x 1/4 inch). In skillet, sauté SPAM over medium heat until lightly browned. Spread cut sides of bun with dressing. Layer lettuce, SPAM, tomato, green pepper, and onion on bun bottom. Cover with bun top. Serves 6.

NUTRITIONAL INFORMATION PER SERVING: Calories 287; Protein 14 g;
Carbohydrate 28 g; Fat 13g; Cholesterol 47 mg; Sodium 891 mg.

Savory SPAM Crescents *Hormel*

1 (12-ounce) can SPAM Luncheon Meat, cubed
10 slices bacon, cut in small pieces **1/4 cup finely**
chopped onion
3 tablespoons grated Parmesan cheese **1 egg, beaten**
2 tablespoons chopped fresh parsley **2 tablespoons Dijon-style**
mustard
2 (8-ounce) packages refrigerated crescent roll dough **1/8 teaspoon pepper**

Heat oven to 375°F In skillet, cook bacon and onion until bacon is crisp; drain. Stir in remaining ingredients except crescent roll dough. Separate each package of crescent dough into 8 triangles. Spread top half of each triangle with SPAM mixture; roll up. Place on baking sheets. Bake 12 to 15 minutes or until golden brown. Serves 16.

NUTRITIONAL INFORMATION PER SERVING: Calories 127; Protein 7 g; Carbohydrate 6 g; Fat 9g; Cholesterol 34 mg; Sodium 439 mg.

Mau'i SPAM Muffins *Hormel*

4 English muffins, split and toasted **Butter or margarine,**
1 (7-ounce) can SPAM Luncheon Meat, thinly sliced **Prepared mustard**
1 (15 1/4-ounce) can pineapple slices, drained **2 teaspoons water**
1 small green pepper, cut into 8 rings **1/4 cup firmly packed**
brown sugar

Heat oven to 375° F. Spread muffins with butter and mustard. Overlap SPAM slices on each muffin half. Place a pineapple slice and a green pepper ring on each muffin. Combine brown sugar & water; spoon over sandwiches. Place muffins on baking sheet. Bake 10 minutes. Serve hot. Serves 8.

NUTRITIONAL INFORMATION PER SERVING: Calories 179; Protein 7 g; Carbohydrate 29 g; Fat 4g; Cholesterol 20 mg; Sodium 437 mg.

Spamble Eggs *Michael Vesely*

1 can (7 oz) SPAM **12 eggs** **1/2 cup Sanalac instant milk**
2 Tbs. dried onions **2 Tbs. dried green pepper**

Dice the SPAM and fry in large pan. Crack and stir the eggs and milk with a whisk in a large bowl. Leave the egg shells out. Hydrate the dried onion and peppers, then add to the SPAM. Fold the eggs over the SPAM and spamble them. Serve to 6 Scouts

SPAM Skillet Dinner

Hormel

3 medium zucchini
1 tablespoon oil
1 (16-ounce) can tomatoes
1/2 teaspoon garlic powder
1/2 teaspoon oregano

1 onion, thinly sliced
1 (12-ounce) can SPAM Luncheon Meat
3 medium potatoes, peeled, sliced
1/4 teaspoon basil

Cut zucchini in 1/2-inch slices. In large skillet over medium-high heat, sauté zucchini and onion in oil 5 minutes, stirring often. Cut SPAM into 8 slices; halve each slice. Add potatoes, carrots, and SPAM to skillet; pour tomatoes over all. Sprinkle with herbs. Cover and simmer 25 minutes or until potatoes are tender, stirring occasionally. Serves 8.

NUTRITIONAL INFORMATION PER SERVING: Calories 176; Protein 9g; Carbohydrate 18g, Fat 8g; Cholesterol 34 mg; Sodium 526 mg.

SPAM Fried Rice

Hormel

2 eggs, beaten
1/4 cup chopped green onion
2 tablespoons oil, divided
3 tablespoons soy sauce

1 (12-ounce) can SPAM Luncheon Meat, cubed
1/4 cup finely chopped mushrooms
2 cups cooked rice

In large skillet, heat 1 tablespoon oil. Add eggs. Cook, stirring, to desired doneness. Remove from skillet. In same skillet, heat remaining 1 tablespoon oil. Cook SPAM, mushrooms, and green onion 4 minutes or until vegetables are tender. Stir in rice and egg. Sprinkle with soy sauce. Heat thoroughly. Serves 4 to 6.

NUTRITIONAL INFORMATION PER SERVING: Calories 405; Protein 20g, Carbohydrate 31g; Fat 22g; Cholesterol 174 mg; Sodium 1646 mg.

SPAM HASH

SPAM
Parsley

Bacon
Boiled Diced Potatoes

Minced Round Onions

Preparation:

Cut SPAM and bacon into bite size pieces. Sauté bacon until brown. Add minced round onion until tender. Then add SPAM and boiled cubed potatoes, brown until SPAM and potatoes are golden. Add parsley and serve.

Spicy SPAM Kabobs

Hormel

1/4 cup lemon juice
1 tablespoon olive oil
1 clove garlic, minced
1/4 teaspoon red pepper flakes

3 tablespoons minced onion
1 teaspoon dried leaf thyme
1/2 teaspoon whole oregano leaves

1 (8-ounce) can pineapple chunks packed in light juice, drained
1 (1 2-ounce) can SPAM Lite Luncheon Meat, cut into 24 cubes
1 red bell pepper, cut into 1-inch pieces
4 cups hot cooked rice

16 pea pods

Combine first 7 ingredients in 9 x 12-inch dish. Wrap pea pods around pineapple chunks. Alternately thread SPAM cubes, pineapple chunks, and bell pepper pieces on eight skewers. Place in dish with marinade. Cover and marinate 2 hours, turning occasionally. Grill kabobs over medium-hot coals 10 minutes, turning occasionally. Or, broil 5 inches from heat source 8 to 10 minutes, turning occasionally. Serve with hot cooked rice. Serves 4.

NUTRITIONAL INFORMATION PER SERVING: Calories 536; Protein 22 g; Carbohydrate 75 g; Fat 16 g; Cholesterol 68 mg; Sodium 848 mg.

SPAM Jambalaya

Hormel

1 (12-ounce) can SPAM Lite Luncheon Meat, cubed
1 (10 3/4-ounce) can lower sodium chicken broth
1 cup chopped onion
1/2 cup chopped celery
1 (14 1/2-ounce) can tomatoes, cut up
1/2 teaspoon dried leaf thyme
1 bay leaf

2/3 cup chopped green bell pepper
2 cloves garlic, minced
2 tablespoons chopped parsley
6 to 8 drops hot pepper sauce
1 cup long grain rice

In large non-stick skillet or 3-quart non-stick saucepan, sauté SPAM onion, green pepper, celery, and garlic until vegetables are tender. Add tomatoes, chicken broth, thyme, hot pepper sauce, and bay leaf. Bring to a boil; stir in rice. Cover. Reduce heat and simmer 20 minutes or until rice is tender. Discard bay leaf. Sprinkle with parsley. Serves 6.

NUTRITIONAL INFORMATION PER SERVING: Calories 261; Protein 13 g; Carbohydrate 32 g; Fat 8 g; Cholesterol 45 mg; Sodium 850 mg.

SPAM Stuffed Potatoes Florentine

Hormel

Vegetable cooking spray

1 teaspoon butter or margarine

1 (12-ounce) can SPAM Lite Luncheon Meat, cubed

1/2 (10-ounce) package frozen chopped spinach, thawed and squeezed dry

6 baking potatoes, baked and kept warm **1/3 cup chopped onion**

2 tablespoons grated Parmesan cheese

1/4 teaspoon pepper

1/4 cup shredded Monterey Jack cheese

1/4 teaspoon dried leaf thyme

1/4 cup shredded Cheddar cheese

1/4 Cup skim milk

Heat oven to 350° F. Spray a shallow rectangular 2-quart baking dish with vegetable cooking spray. In a large nonstick skillet, sauté SPAM in butter 3 minutes. Add onion, spinach, and thyme; cook and stir 2 minutes. Set aside. Cut a thin slice off the top of each potato. Scoop out each potato, leaving a 1/2-inch shell. Place shells in prepared baking dish. Place scooped out potato in medium mixing bowl. Beat at medium speed 30 seconds. Add milk, Parmesan cheese, and pepper; beat just until combined. Stir in SPAM mixture. Fill potato shells with potato mixture. Bake, uncovered, 25 to 30 minutes or until thoroughly heated. Top with cheeses. Bake 5 minutes longer or until cheese is melted. Serves 6.

NUTRITIONAL INFORMATION PER SERVING: Calories 396; Protein 18 g; Carbohydrate 54g; Fat 12 g; Cholesterol 56 mg; Sodium 704 mg.

SPAM Fajitas

Patrick Welch

1 can SPAM, sliced into 3/8" strips,

1 small onion, sliced,

1 green pepper sliced Salsa,

10 flour tortillas

Fry the SPAM, onions and peppers. Add the Salsa. Heat the tortillas and spoon on the Mixture. Roll and eat.

SPAM on a Stick

Unknown Desperate Soul

1 can (7 oz) SPAM

Mustard

Cut SPAM into 6 long spears, place on sticks or long fork and cook over open fire. Top with brown mustard or Grey Poupon.

The SPAM and I

Dennis A. Schmitt

ONEPOT

1 can SPAM, sliced and diced
1 can cream of Mushroom Soup.

1 cup Minute rice

Heat the SPAM in a deep skillet, add the soup and heat. In a another pan, boil 1 cup water and cook the rice as directed. Pour the SPAM and soup over beds of rice. Variations... wild rice, Cream of Corn Soup...

MAPS Chili

Fred Mertze

1 can diced SPAM
4 oz. green chili
1/2 cup cheese

1/2 onion or 2 T. dried onion flakes

1 Tomato

1/3 cup water

garlic salt and pepper

Brown the SPAM and the onion, chili. Add water and tomato wedges. Simmer 20 minutes. Place cheese on top and melt. Serves 2-3.

Pepsi SPAM

Dennis A. Schmitt

1 can SPAM
cheese

1 can Regular Pepsi, not Diet
mustard

tortillas, bread or buns

Slice the SPAM, place in a 1 quart pan and pour in a can of Pepsi, do not use diet. Boil for about 5 minutes. This gives the SPAM a sweet caramel taste. Wrap the SPAM slices in tortillas with cheese and mustard, or use bread or buns. Sliced ham can also be used.

OK I'm full of chopped pork parts now

