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 Tortilia 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 169; Carbohydrate 28 g; Fat 21g; Cholesterol 48 mg; Sodium 1034 mg.

Pi-Chee Ham Ed Bailey FOIL

1 can candied yams 1 can SPAM, a pat of butter 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	6 hamburger buns, split
3 tablespoons mayonnaise or salad dressing	6 lettuce leaves
2 tomatoes sliced	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
6 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 chopped onion

1/4 cup finely

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.

Maui 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 1/4 cup firmly packed 1 small green pepper, cut into 8 rings 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 1/2 cup Sanalac instant milk 12 eggs

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 Breakfast Bagels

Hormel

1 (12-ounce) can SPAM Luncheon Meat

2 tablespoons butter or margarine

6 eggs, beaten

6 (1-ounce) slices American cheese

6 bagels, sliced

Slice SPAM into 6 slices (3 inches x 1/4 inch). In skillet, sauté SPAM over medium heat until lightly browned. Remove from skillet; keep warm. In same skillet, melt butter; pour in beaten eggs. Cook and stir to desired doneness. Layer scrambled eggs, SPAM and cheese on bagel bottom. Cover with bagel top. Serves 6.

NUTRITIONAL INFORMATION PER SERVING: Calories 504; Protein 29g; Carbohydrate 36 g; Fat 27 g; Cholesterol 294 mg; Sodium 1367 mg.

SPAM Fajitas

Hormel

Vegetable cooking spray

1 green bell pepper, cut into julienne strips

1 (12-ounce) can SPAM' Luncheon Meat, cut into julienne strips

1/2 cup shredded hot pepper Monterey Jack or Cheddar cheese

3/4 cup Salsa 1/2 onion, cut into 1/4-inch slices

8 (8-inch) flour tortillas, warmed 2 cups shredded lettuce 1/2 cup nonfat plain yogurt Extra salsa, if desired

Spray large non-stick skillet with vegetable cooking spray. Heat skillet over medium high heat. Sauté green pepper and onion 2 minutes. Add SPAM, Sauté 2 minutes. Stir in salsa and heat thoroughly. Spoon about 1/2 cup SPAM mixture into each flour tortilla. Top each with 1/2 cup shredded lettuce, 1 tablespoon shredded cheese, 1 tablespoon yogurt, and extra salsa, if desired. Serves 8.

NUTRITIONAL INFORMATION PER SERVING: Calories 237; Protein 12 g; Carbohydrate 23 g; Fat 11 g; Cholesterol 40 mg; Sodium 625 mg.

The Original Baked SPAM

Hormel

1 (12-ounce) can SPAM Luncheon Meat

Whole cloves 1/3 cup firmly packed brown sugar 1 teaspoon water 1 teaspoon prepared mustard

1/2 teaspoon vinegar

Heat oven to 375° F Place SPAM on rack in shallow baking pan. Score surface; stud with cloves. Combine brown sugar, water, mustard, and vinegar, stirring until smooth. Brush glaze over SPAM Bake 20 minutes, basting often. Slice to serve. Serves 6.

NUTRITIONAL INFORMATION PER SERVING: Calories 156; Protein 9 g; Carbohydrate 12 g; Fat 8 g; Cholesterol 45 mg; Sodium 575 mg.

SPAM Hashbrown Bake Hormel

1 (32-ounce) package frozen hash-brown potatoes, thawed slightly

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

1 (10 1/4-ounce) can cream of chicken soup

1/2 cup butter or margarine, melted 2 cups shredded Cheddar

cheese

1/2 teaspoon garlic powder1 1/2 cups sour cream1 teaspoon salt1 teaspoon pepper1/2 cup milk1/2 cup chopped onion1/4 cup Diced Green Chilies, drained2 cups crushed potato chips

Heat oven to 350° F. In large bowl, combine potatoes, melted butter, salt, pepper, and garlic powder. In another bowl, combine cheese, SPAM, soup, sour cream, milk, onion, and green chilies. Add SPAM mixture to potato mixture; mix well. Pour into 2-quart baking dish. Sprinkle with potato chips. Bake 45 to 60 minutes or until thoroughly heated. Serves 8.

NUTRITIONAL INFORMATION PER SERVING: Calories 705; Protein 21g, Carbohydrate 41 g; Fat 53 g; Cholesterol 118 mg; Sodium 1447 mg.

SPAM Breakfast Burritos Hormel

1 (12-ounce) can SPAM Luncheon Meat, cubed 2 Tbs. milk

1 tbs. butter or margarine 6 (6-inch) flour tortillas

1 cup shredded Cheddar cheese, divided 4 eggs

1 cup shredded Monterey Jack cheese, divided Salsa or Taco Sauce

Heat oven to 400° F In bowl, beat together SPAM, eggs, and milk. Melt butter in large skillet; add egg mixture. Cook, Stirring, to desired doneness. Fill each tortilla with SPAM mixture and half of cheeses. Roll burrito; place seam side down on 12 x 8-inch baking dish. Sprinkle remaining cheese over top of burritos. Bake 5 to 10 minutes or until cheese is melted. Serve with salsa. Serves 6.

NUTRITIONAL INFORMATION PER SERVING: Calories 430; Protein 25g; Carbohydrate 20 g; Fat 28 g; Cholesterol 562 mg; Sodium 976 mg.

SPAM Skillet Dinner

Hormel

3 medium zucchini 1 onion, thinly sliced

1 tablespoon oil 1 (12-ounce) can SPAM Luncheon Meat

1 (16-ounce) can tomatoes 3 medium potatoes, peeled, sliced

1/2 teaspoon garlic powder 1/4 teaspoon basil

1/2 teaspoon oregano

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 (12-ounce) can SPAM Luncheon Meat, cubed

1/4 cup chopped green onion 1/4 cup finely chopped mushrooms

2 tablespoons oil, divided 2 cups cooked rice

3 tablespoons soy sauce

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 Bacon Minced Round Onions

Parsley Boiled Diced Potatoes

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.

Hearty SPAM Breakfast Skillet

Hormel

2 cups frozen diced or shredded potatoes

1 (12-ounce) can SPAM Luncheon Meat, cut into julienne strips

1/4 medium green bell pepper, cut into 1-inch thin strips

1/4 medium red or yellow bell pepper, cut into 1-inch thin strips

1 (8-ounce) carton frozen fat-free egg product, thawed, or 4 eggs

1/4 cup shredded Cheddar cheese

1/2 cup chopped onion2 teaspoons oil1/4 teaspoon dried basil1/2 teaspoon salt

1/8 teaspoon pepper 6 drops hot pepper sauce

In large non-stick skillet, cook potatoes, onion, and peppers in oil over medium high heat 5 minutes, stirring constantly. Add SPAM; cook and stir 5 minutes. In small bowl, combine egg product, basil, salt, pepper, and hot pepper sauce; blend well. Pour over mixture in skillet. Cover. Cook over medium-low heat 8 to 12 minutes or until set. Sprinkle with cheese; remove from heat. Serves 6.

NUTRITIONAL INFORMATION PER SERVING: Calories 294; Protein 17 g; Carbohydrate 17 g; Fat 18 g; Cholesterol 50 mg; Sodium 725 mg.

SPAM Meal in a Bundle

Hormel

FOIL

1 (12-ounce) can SPAM Lite Luncheon Meat, sliced 1 onion, thinly sliced 1/4 cup firmly packed brown sugar 1/4 cup stone ground mustard 1/4 cup beer (non-alcohol) 1/2 teaspoon celery seed 8 new potatoes, sliced 1/4-inch thick 2 cups carrots, sliced 1/4-inch thick

Heat oven to 375° F. In bowl, combine brown sugar, mustard, beer, and celery seed. Divide vegetables and SPAM' on four 12-inch square pieces of foil. Drizzle mustard mixture over vegetables. Fold foil to form packets. Bake 45 to 60 minutes or until hot. Serves 4.

NUTRITIONAL INFORMATION PER SERVING: Calories 411; Protein 20 g; Carbohydrate 55 g; Fat 13 g; Cholesterol 68 mg; Sodium 1073 mg.

Spicy SPAM Kabobs

Hormel

1/4 cup lemon juice3 tablespoons minced onion1 tablespoon olive oil1 teaspoon dried leaf thyme1 clove garlic, minced1/2 teaspoon whole oregano leaves1/4 teaspoon red pepper flakes

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 2/3 cup chopped green bell pepper

1/2 cup chopped celery 2 cloves garlic, minced

1 (14 1/2-ounce) can tomatoes, cut up
1/2 teaspoon dried leaf thyme
2 tablespoons chopped parsley
6 to 8 drops hot pepper sauce

1 bay leaf 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 green pepper sliced Salsa, 1 small onion, sliced, 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 Despirate 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.

Healthy SPAM Peppers

Hormel

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

2 cups shredded cabbage 1 cup shredded zucchini 1 onion, shredded 1 carrot, shredded

2 cloves garlic, minced 1 1/2 tablespoons chopped fresh basil

leaves

1 teaspoon dried oregano 1/2 teaspoon red pepper flakes

1 (28-ounce) can diced tomatoes 1 1/2 cups instant rice

1 tablespoon brown sugar 8 bell peppers, cored and seeded

In skillet over medium-high heat, sauté SPAM until lightly browned; remove from skillet. Add cabbage, zucchini, onion, carrot, garlic, basil, oregano, and red pepper flakes to skillet. Cook over low heat 10 minutes or until vegetables are crisp-tender. Drain juice from tomatoes; reserve juice. Add enough water to tomato juice to make 2 cups. Add juice, tomatoes, SPAM, rice, and brown sugar to vegetable mixture. Cover. Cook 10 minutes. In large saucepan, boil bell peppers in water 5 to 7 minutes or until crisp-tender. Drain. Fill peppers with SPAM mixture. Serves 10.

NUTRITIONAL INFORMATION PER SERVING: Calories 215: Protein 11g; Carbohydrate 30 g; Fat 7 g; Cholesterol 34 mg; Sodium 444 mg.

Ham 'N Green Bean Bake

Ed Bailey

FOIL

Combine 1 1/3 cups minute rice 1 cup diced ham or SPAM, 1 can (8 oz) drained green beans 1/3 cup mayonnaise 2 tsp. dry onion flakes.

Stir in 1 1/3 cups hot chicken bouillon or chicken soup. Sprinkle with grated Parmesan cheese.

Shape a triple thickness of heavy foil into a bowl. Add mixture and seal. Leave over hot coals for 30 minutes.(serves 3-4)

SPAM, I am Sam

7 oz can SPAM 6 oz Egg and Spinach Noodles

1 can Cream of Mushroom Soup 1 small onion

Dice the SPAM into 1/2 inch chunks. Fry with sliced onion in a light oil. Cook the noodles until done. Drain water, reserve 1 can to mix with soup. Add soup and SPAM mixture. Heat through and serve 4.

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 1/2 onion or 2 T. dried onion flakes

4 oz. green chili 1 Tomato

1/2 cup cheese 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 1 can Regular Pepsi, not Diet

cheese 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

