

Spam Recipes

From Hormel's "Spam Quick 'n Easy Recipes"

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Enchilada Breakfast Casserole ([back to index](#))

12 oz can SPAM - cubed 1/2"	4 eggs
1 small onion chopped	2 cups whipping cream
1 small green pepper, chopped	1 tbsp all-purpose flour
1 small tomato, chopped	4-oz can diced green chiles
2 cups shredded Cheddar cheese	1/4 tsp garlic powder
8 7" flour tortillas	Picante sauce

Place about 1/4 cup SPAM, 1 tablespoon onion, 1 tablespoon green pepper, 1 tablespoon tomato and 1 tablespoon cheese on one side of tortilla. Set remaining cheese aside. Roll up jelly-roll fashion; place seam side down in greased 13x9" baking dish. In small bowl combine remainin ingredients; blend together with wire whisk. Pour over ehchiladas. Cover; refrigerate overnight. Heat oven to 350. Bake, uncovered, for 40 to 50 minutes or until egg mixture is set. Sprinkle with remaining cheese. Return to oven; bake for 5 minutes or until cheese is melted. Serve with picante sauce.

Yield: 8 enchiladas.

Frittata ([back to index](#))

3 tbsp butter	7-oz can SPAM, cubed 1/4"
1/2 cup chopped onion	10 pitted black olives, chopped
1/2 cup chopped green pepper	6 eggs
2 medium potatoes, peeled and cubed 1/4"	2 tbsp water
	1/4 tsp pepper

In 10-inch omelet pan or skillet melt 2 tbsp butter over medium heat. Add onion, green pepper and potatoes; cook over medium heat, stirring occasionally, until vegetables are crisply tender (5 to 7 minutes). Add SPAM and olives; continue cooking until SPAM is heated through. Loosen sauteed ingredients from bottom of pan; add remaining 1 tbsp butter. Tilt pan to cover bottom with butter. In small bowl mix eggs, water, and pepper; pour over SPAM mixture. Cover; cook over low heat 12 to 15 minutes or until egg mixture is set on top. With pancake turner, loosen edges and bottom; invert onto serving platter. **Yield: 6 servings.**

Country Rice Salad [\(back to index\)](#)

1/4 cup olive oil	10-oz pkg frozen peas, thawed & drained
9 green onions, sliced 1/4"	1/2 cup chopped fresh parsley
1 1/2 tsp paprika	3 1/2-oz pkg sliced pepperoni
1/2 tsp cumin	1 red pepper, cut into 1/4" strips
2 cups rice	1 green pepper, cut into 1/4" strips
2 (14 1/2-oz) cans chicken broth	
12-oz can SPAM, cut into 2x1/4" strips	

In 3-quart saucepan heat oil over medium heat. Add green onions; cook over medium heat, stirring occasionally, until onion is tender. Add paprika and cumin; stir to blend. Add rice, coating grains with oil. Add chicken stock; stir to combine. Cook over low heat until rice is tender and all liquid is absorbed (20 to 30 minutes). Meanwhile, in skillet cook SPAM over medium heat, turning occasionally, until SPAM is heated through (4 to 5 minutes). Add peas and chopped parsley to rice mixture. Stir in remaining ingredients or arrange ingredients on salad. Serve at room temperature. **Yield: 6 servings.**

Three bean salad [\(back to index\)](#)

7-oz can SPAM, cubed 1/2"	1/3 cup choppd onion
16-oz can cut green beans, drained	1/3 cup sugar
16-oz can yellow wax beans, drained	1/3 cup cooking oil
16-oz can kidney beans, drained	1/3 cup cider vinegar
	1/4 tsp pepper
	1 tbsp stone ground mustard

In medium bowl combine SPAM, green beans, wax beans, kidney beans and onion. In small bowl combine remaining ingredients; pour over SPAM mixture. Stir gently, mixing thoroughly. COver; refrigerate 2 to 3 hours or until serving time. **Yield: 6 servings.**

Cool cucumber avocado sandwiches [\(back to index\)](#)

8-oz pkg cream cheese, softened	1 medium cucumber, sliced 1/4"
1/4 cup sour cream	12-oz can SPAM, sliced 1/8"
1/4 cup chopped fresh dillweed	2 ripe avocados, cut into 1/4" wedges
1/4 tsp pepper	2 tbsp lemon juice
	8 slices rye bread

In small bowl combine cream cheese, sour cream, dillweed and pepper; stir to blend. Spread 2 tablespoons cream cheese mixture on each slice of bread. Reserve remaining cream cheese mixture. Arrange cucumber slices on bread slices; op with 3 slices of SPAM. Dip avocados in lemon juice; Arrange on sandwiches. Garnixh with remaining cream cheese mixture. **Yield: 8 sandwiches.**

Reuben sandwich [\(back to index\)](#)

8-oz can sauerkraut	8 slices rye bread
1 cup grated swiss cheese	3 tbsp butter, softened

1/4 cup Russian dressing 12-oz can SPAM, cut into 8 slices

Rinse sauerkraut; drain well. In small bowl combine sauerkraut, cheese and dressing; mix well. Spread each bread slice on one side with butter. Spread half of sauerkraut mixture on unbuttered side of 4 bread slices; top each with 2 slices SPAM. Cover with remaining sauerkraut mixture. Top with remaining rye bread, buttered-side up. Grill over medium heat in skillet or griddle until cheese melts and sandwiches are browned on both sides. **Yield: 4 sandwiches.**

Cornbread broccoli pie ([back to index](#))

8 1/2-oz pkg cornbread mix 10-oz pkg frozen broccoli spears
12-oz can SPAM, cubed 1/2" thawed and drained
1 1/2 cup shredded cheddar cheese

Heat oven to 400. Prepare cornbread according to package directions. Stir in SPAM. Spread into greased 9" pie plate. Bake for 15 to 20 minutes or until cornbread is almost done. Arrange broccoli spears on top of cornbread; sprinkle with cheese. Return to oven; continue baking for 5 to 10 minutes or until cheese is melted and cornbread is completely baked. **Yield: 6 servings.**

Hearty bean soup ([back to index](#))

2 cups dried pinto beans, 3 cloves garlic, minced
wash and soak overnight 1/4 cup firmly packed brown sugar
12oz can SPAM, cubed 1/2" 2 tbsp chili powder
1 quart water 3 bay leaves
2 (13-oz) cans tomato juice 1 tsp oregano
1 (14-oz) cans chicken stock 1 tsp cumin
1 medium onion, chopped 1 tsp thyme

In 4-quart saucepan add all ingredients; stir to blend. Cook over medium heat until mixture comes to a boil. Boil for 10 minutes. Reduce heat to low; continue cooking, stirring occasionally, until soup is thickened (3 to 4 hours). Remove bay leaves. **Yield: 6 servings**

Spaghetti carbonara ([back to index](#))

1 1/2 lbs spaghetti 4 eggs, slightly beaten
12-oz can SPAM, cubed 1/4" 1/2 cups grated parmesan cheese
1/2 cup chopped onion 1/4 cup chopped fresh parsley
3 tbsp olive oil ground pepper
3 tbsp butter

Cook spaghetti according to package directions. Meanwhile, in skillet cook SPAM and onion in oil and butter over medium heat until lightly browned. Set aside. When spaghetti is cooked, drain; return to pot. Add eggs; toss to combine. Add SPAM mixture, cheese and parsley; toss to combine. Season to taste with pepper. Serve immediately. **Yield: 6 servings.**

Summer skillet supper ([back to index](#))

2 tbsp butter 12-oz can SPAM
6 medium new potatoes, 16-oz whole tomatoes
sliced 1/8" 1 tsp basil
3 medium zucchini, cut into 1 tsp oregano
1/4" slices 1/4 tsp pepper
1 large onion, thinly sliced

in 10" skillet melt butter over medium heat. Add potatoes; cook over medium heat, stirring occasionally, until tender (6 to 8 minutes). Add zucchini and onions; continue cooking until

vegetables are crisply tender (3 to 4 minutes). Cut SPAM into 6 slices; halve each slice. Add remaining ingredients; stir to blend. Cover; cook over medium heat until heated through (8 to 10 minutes). **Yield: 4 servings.**

Foil dinner on the grill ([back to index](#))

1/4 cup brown sugar	8 new potatoes, sliced 1/4"
1/4 cup beer	2 cups carrots, sliced 1/4"
1/4 cup stone ground mustard	1 large onion, thinly sliced
1/2 tsp celery seed	12-oz can SPAM, cut into 12 slices

In small bowl combine brown sugar, beer, mustard, and celery seed. Divide vegetables and SPAM into equal portions, arranging each portion on a 18x12" piece of foil; drizzle mustard sauce over each and fold up to form 5x4" packet, sealing well. Place over medium hot coals, grilling 45 to 0 minutes or until vegetables are tender. **Yield: 6 servings.**

Cabbage apple supper ([back to index](#))

1/4 cup butter	1/3 cup honey
2 cooking apples, sliced 1/4"	1/2 tsp nutmeg
3 cups shredded cabbage	1/4 tsp clove
12-oz can SPAM, cubed 1/2"	

In skillet melt butter over medium heat. Add remaining ingredients; toss to combine. Cook over medium heat, stirring occasionally, until apples and cabbage are tender and SPAM is heated through (10 to 12 minutes). **Yield: 4 servings.**

Cantonese sweet and sour ([back to index](#))

2 tbsp cooking oil	3 tbsp sugar
1 lg. carrot, sliced diagonally	3 tbsp catsup
6 green onions, sliced 1/4"	3 tbsp vinegar
1 clove garlic, minced	1 tsp ginger
1 small cucumber, cut in chunks	1 tsp soy sauce
2/3 cups water	12-oz can SPAM, cubed 1/2"
1 tbsp cornstarch	8-oz can bamboo shoots, drained

In wok or large skillet, cook oil over medium heat. Add carrot, green onion, garlic and cucumber; cook over medium heat, stirring occasionally, until crisply tender (4 to 5 minutes). Add remaining ingredients except SPAM and bamboo shoots. Continue cooking, stirring constantly, until suce is thickened (5 to 6 minutes). Add SPAM and bamboo shoots. Cook over medijm heat until heated through (4 to 5 minutes). If desired, serve over rice. **Yield: 4 servings**

Polynesian bake ([back to index](#))

1/4 cup lemon juice	12-oz can SPAM, cut into 7 slices
1/4 cup apricot preserves	Dried apricots
1 tbsp prepared mustard	Maraschino cherries
1/4 tsp pepper	Mushrooms
1 fresh pineapple	

Heat oven to 350. In small bowl combine lemon juice, preserves, mustard and pepper; stir to blend. With sharp knife, halve the pineapple, cutting through foliage and fruit. Cut flesh away from skin; slice crosswise to yield 6 slices. Use remaining pineapple half in fresh fruit salad or serve fresh pineapple with other meals. Alternate pineapple, SPAM slices to form loaf; place in halved pineapple. Brush with apricot mixture. Bake for 30 to 35 minutes or until heated through, brushin with marinade every 15 minutes. Garnish with dried apricots, maraschino cherries or fluted

mushrooms. **Yield: 6 servings**

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