Spamburger Hamburger

NIBBLEDISH CONTRIBUTOR

Ingredients

- Spam
- Spinach
- Kim-chee (I prefer King's, but it's your choice.)
- Fried egg (organic, cage-free preferred)
- Roasted Red Peppers
- Cheese (Provolone preferred)

Instructions

This recipe is for two individual and distinct spamburgers. Not my normal fare but one indecisive afternoon I came across a can of Spam in the cupboard and thought, what the hell... so here goes...

1. Remove spam from can and divide equally into four slices resembling four oblong patties. Grill to desired doneness.
2. Fry one egg (if you only want one of this type of burger).
3. Once spam is cooked to your liking and egg is fried, begin to assemble

spamburgers.

4. The first burger begins with a bottom layer of spinach, followed by two slices of spam. Top the spam with kim-chee and that does it for #1.

5. The second burger begins with the fried egg serving as the bottom layer. Again, it's topped with two slices of spam and top layer of roasted red peppers.

* Cheese is an optional addition to these sandwiches. Also, when cooking the fried egg be sure to withold the use of salt.

** These sandwiches are not intended to serve as dinner fare but moreso if you find yourself bored one afternoon and are curious. They're suprisingly quite tasty which is a far cry from the inedible creation I was expecting. Goodnight and good luck.