

The Great American SPAM Challenge
Saturday, October 21, 2017

Adult

First Place: Gail Fuller, Raleigh

SPAM Funeral Sandwiches

1 - 12-pack King's Hawaiian Rolls
1/3 cup mayonnaise
1 - 12-oz. can Reduced Sodium SPAM - thinly sliced
1/2 lb. Swiss cheese, thinly sliced
1/2 cup butter - melted
2 Tbsp. Worcestershire sauce
1 Tbsp. spicy brown mustard
2 Tbsp. brown sugar
Dash - onion powder

1. Spray a 7X10X3-inch deep baking dish with cooking spray.
2. Remove rolls from package and slice them horizontally in half. Place the bottom half into the prepared baking dish and spread with mayonnaise.
3. Layer Spam and cheese evenly over the base, then replace the tops.
4. Combine butter, Worcestershire sauce, mustard, brown sugar and onion powder. Mix well and pour over the rolls. Cover with plastic wrap and let sit at room temperature for at least 2 hours or overnight.
5. Bake rolls at 350 degrees for 20 minutes, uncovered and serve while warm.

Second Place: James Hardy, Apex

SPAMagaina

-A SPAMified version of an Italian Easter ham pie

1 package prepared pizza dough
7 large eggs
12 oz. classic SPAM
¼ lb. each genoa salami, prosciutto, pepperoni (other Italian meats may be substituted)
1 tsp. ground black pepper
1 lb. fresh ricotta
½ lb. mozzarella cheese, thinly sliced (shredded may also be used)
½ lb. provolone cheese, thinly sliced (shredded may also be used)

Slice SPAM into ¼ inch slices, then chop to have ½ inch to 1 inch cubes.

Prepare the remaining meat by stacking the various meats into small piles, and dice into ½-1” size pieces and set aside.

In a large bowl, whisk 6 large eggs well until frothy. Whisk in the black pepper and the ricotta cheese. Then gently stir in all the cut meat pieces, mixing until all are evenly distributed.

Preheat oven to 350 degrees and grease the inside of a 10” x 3” spring form pan with olive oil or nonstick spray.

Transfer the dough to a floured surface. Cut off 1/3 of the dough and set aside for later. Shape remaining dough ball and then roll out into a large round (about 11-12 inches in diameter).

Gently fit the rolled out dough over and into the prepared spring form pan, tucking it into all sides. The dough should go all the way up the sides.

Pour in about 1/3 of the egg and meat filling, spreading it evenly. Top with 1/3 of the mozzarella and provolone cheeses. Continue in this order until all the filling and cheese have been added (or until the filling reaches the top of the pan).

Roll out the saved 1/3 dough and cut the dough into 1 inch strips. Use the strips to form lattice on the top of the pie and then pinch together the top and bottom doughs to seal.

Whisk the final egg in a small bowl along with the ¼ cup water. Use a pastry brush to brush the egg wash over the entire pie.

Bake for 60-70 minutes or until the crust is golden brown. Remove from oven and let cool in pan for 30 minutes before releasing the spring and removing the outside ring. Transfer to a serving plate and let cool completely. Can be enjoyed the same day, or chilled up to 2 nights in the fridge before serving cold or room temperature.

Third Place: Keith Henn, Yadkinville

Chicken & Waffles Cordon Bleu

8-10 servings

2 cans Hickory SPAM, cut into small cubes

25 oz. package fully cooked, frozen crispy chicken strips, thawed and cut into ½ inch pieces

2 – 6oz. bags shredded Swiss cheese

6 frozen Homestyle waffles

1 Tbsp. dark brown sugar

5 Tbsp. salted butter

26 oz. can cream of chicken soup

1 cup half and half

1 Tbsp. Sriracha sauce, or more to taste

2 Tbsp. Dijon mustard

¾ cup maple syrup

Salt and pepper to taste

Preheat oven to 350 degrees. Grease a 9 x 13 baking dish with cooking spray. Toss SPAM, chicken and one package of shredded cheddar cheese together so that they are all evenly distributed in baking dish. Set aside.

Prepare waffle topping: break up waffles and add to a food processor. Add brown sugar to processor. Pulse mixture until the consistency of coarse breadcrumbs. Melt butter in a medium bowl in microwave. Place waffle crumbs into the bowl with the melted butter. Mix well and set aside.

In a large bowl, combine soup, half and half, Dijon and maple syrup. Stir to combine. Add 1 Tbsp. Srircha sauce or more, if greater heat is desired. Season with salt and pepper to taste. Pour chicken soup mixture evenly on top of chicken and SPAM mixture. Sprinkle evenly with remaining package of cheese, then top with waffle crumb mixture. Bake for 35-45 minutes or until top is golden brown.

Youth

First Place: Lillie Merrill, Denver

Rustic SPAM & Dumplings

This recipe is a spin-off of my great granny's chicken and dumplings. It is really easy, fast and fits a tight budget. Lillie brought all the ingredients to make 6-8 servings for \$5.84 (after coupons). Could have saved more on super double coupon days 😊

12 oz. SPAM Hot and Spicy
1 Packet country peppered gravy mix
1 can refrigerated biscuits, 10 count
2 boxes (32 oz.) chicken broth (use only one if you like your soup thick)

Dice up the SPAM into small cubes. Brown them in a soup pot.

Pour the chicken broth on top and heat on medium for 5 minutes.

Break up each biscuit into 6 pieces. Place all the pieces into the hot broth and cook until all the biscuits are floating and done.

In the meantime, mix gravy mixture with about ½ cup of water to dissolve and then pour into the soup pot while stirring.