

Third Place: Joi Jackson, Raleigh

Spam Fried Rice with Pineapple Siracha Glaze

4 cups cooked cold day-old white rice
1 ½ cups frozen mixed vegetables
2 eggs, beaten
1 (12 oz.) can Spam, cubed
1 small white onion, chopped
1 can Pineapple Tidbits (save ½ cup juice for glaze)
3 Tbsp. soy sauce
1 Tbsp. Fish sauce
1 tsp. sesame oil
2 Tbsp. vegetable oil, divided
Black pepper to taste

Glaze:

½ cup pineapple juice
¼ cup soy sauce
¼ cup Sriracha sauce
2 Tbsp. honey

Heat 1 Tbsp. vegetable oil in a large skillet. Add beaten eggs and cook for 1-2 minutes, turn only once. Remove eggs from skillet and put on a plate and cut into small pieces, set aside. Add the remaining vegetable oil to the skillet and add the onion. Cook until translucent, and then add Spam. Continue cooking and stirring until the Spam is browned and a little crispy. Now add the rice and cook until heated through. Then add the fish sauce, soy sauce, sesame oil and pepper to the rice and fold-in. At this point the rice should have a light brown coloring. Let it simmer for 1 minute, then add frozen veggies, pineapple and egg and cook until warmed through. Fold together and reduce heat to low to keep warm while glaze cooks.

Glaze: bring pineapple juice, soy sauce, Sriracha and honey to a boil in a small saucepan over medium heat, reduce to low and simmer for 3-5 minutes to thicken slightly. Let cool 5 minutes and drizzle over fried rice for that sweet, hot fire!