

SPAM KELAGUEN

This version is not in Remember Guam. It is the same recipe but I doubled the batch – and this version includes metric measurements. Grated coconut is not normally added to SPAM kelaguen though I did give it a try this time.

If you run out or if you don't have the typical Asian lemon powder, most US grocers carry True Lemon Powder in the spice aisle. True Lemon powder does have a subtle fruity taste, but it works in SPAM kelaguen – I wouldn't use it for a party though. You can also use unsweetened lemon Kool-Aid though I suspect it may also have a slight fruity taste. Fresh lemon juice should work too –add a little at a time till it is tart to your liking.

SPAM kelaguen isn't on party tables often. You will likely find this as a dish made for the home. If you really want some kelaguen, you love SPAM, and you are too lazy to chop chicken, this is a quick, tasty recipe.

INGREDIENTS

Set 1

2 -12 ounce or 340-gram cans reduced sodium SPAM
4 to 5 teaspoons or 14 to 17 grams lemon powder
½ cup or 112 grams minced yellow onion
¼ cup or 25 grams chopped green onion
Donne' or hot pepper to taste
Grated coconut, optional

Tools: medium plastic or glass bowl, wooden spoon

DIRECTIONS

Place both cans of SPAM in the bowl. Squeeze and smash with one hand.

Add yellow onions, green onions, most of the lemon powder then mix with a wooden spoon. Taste. Add more lemon if needed.

Add hot pepper or donne' and mix all ingredients with a wooden spoon. Taste and add more donne' if needed.

Recipe by Paula Quinene of PaulaQ.com.