

TIK TOK TORTILLA SPAM, RICE, EGGS, AND GUAM CHAMORRO BBQ

GUAM CHAMORRO BBQ

Changing it up! All components that are hot should be hot; all foods that are eaten cold should be cold. Grilling this treat is to simply crisp and brown the tortilla.

INGREDIENTS

Set 1

2 to 3 small slices of gollai appan aga'

½ cup cooked red rice

Marinated bbq ribs, chicken, steak, thick pork belly

½ cup chicken kelaguen

¼ cup drained fina'denne' onions & tomatoes

Set 2

Large flour tortilla

Set 3

Butter for griddling

Tools: spatula, large sautee or grill pan, kitchen scissors or knife

DIRECTIONS

Preheat your pan on medium heat with a couple tablespoons of butter.

Lay your tortilla out and cut from the bottom edge halfway to the center.

For the upper left quarter, arrange the chicken kelaguen. Put the gollai appan aga' on top of the kelaguen.

Place the red rice on the upper right quarter then top the rice with lots of drained fina'denne' onions and tomatoes.

Arrange the barbecued meat on the bottom right corner.

Fold the bottom left quarter up. Fold that over to the right then flip to the bottom quarter.

Grill rice-side first then turn over and grill meat side.

Recipe courtesy Paula Quinene of Paulaq.com

SPAM, RICE, EGGS

Oh yummy breakfast! All components that are hot should be hot; all foods that are eaten cold should be cold. Grilling the wrap is for crisping and browning the tortilla.

INGREDIENTS

Set 1

½ cup white rice

1 to 2 teaspoons soy sauce

½ to 1 tablespoon butter

Set 2

2 slices fried Spam

Set 3

2 scrambled eggs

Ketchup, fina'denne', or kimchee

Set 4

Large flour tortilla

Slice of Kraft American cheese

½ cup shredded mozzarella

Set 5

Butter for griddling

Tools: small bowl, spatula, large sautee or grill pan

DIRECTIONS

Preheat a pan on medium heat with butter.

Place ½ tablespoon butter in small bowl and top with rice. Heat to melt butter then add soy sauce. Stir to combine.

Lay the tortilla out and cut from the bottom edge to halfway up the middle.

Place scrambled eggs on the upper left corner then top with tomato ketchup.

Arrange the rice with soy sauce on the upper right section. Top with fina'denne' if you like, or leave as is.

Fill the bottom right section with Spam, of which you might need to cut one slice in half. Top Spam with Kraft cheese, or no cheese at all.

Fold bottom left section up over eggs. Fold that over to the right then fold down.

To one side of a heated, buttered pan, sprinkle ¼ cup of mozzarella cheese. Place tortilla packet over the melted cheese. Grill till cheese is crisp. Just before you need to flip it, sprinkle cheese over the other side of the pan then flip packet on top of cheese to grill other side. **Recipe courtesy Paula Quinene of Paulaq.com**

