

A SPAMtastic™ Summer Sizzler On The Campsite

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Made from a minimum of 90% prime shoulder pork and leg ham, SPAM® Chopped Pork and Ham is the convenient and tasty meat for any camping trip; whether it's wild camping, a family holiday or even glamping!

For the perfect breakfast or campsite meal with friends and family, simply fry or grill slices of SPAM® Chopped Pork and Ham on the gas stove, and serve with eggs and beans, or dice it and mix with potatoes and onions for a delicious SPAM® Hash. For a satisfying easy snack, simply grill and slip in a bread roll for a more-ish SPAM® Butty.

SPAM® Chopped Pork and Ham is the ideal versatile meat to make a variety of sizzling summer snacks and, as it's now available in a lightweight, easy-to-open and re-sealable tub, it's even easier to enjoy in the great outdoors.

Check out the recipe below for a mouth-wateringly moreish SPAM® BBQ Kebab to get you started.

SPAM® BBQ Kebabs (four Kebabs)

Ingredients

1 x 200g tub or can of SPAM® Chopped Pork and Ham cut into 1" cubes

1 x red pepper - cut into 1" cubes

1 x yellow pepper - cut into 1" cubes

Large red onion - cut into quarters and each quarter halved horizontally to give 8 pieces/chunks

8 x chestnut mushrooms

Vegetable oil for brushing

1 x small jar mango chutney (optional)

Kebab sticks - which have previously been soaked in water

Method

Thread cubes of SPAM® Chopped Pork and Ham on to soaked kebab sticks alternating with the vegetables to give a colourful portion.

Brush the kebabs with oil and a little Mango chutney if using and place on the hot BBQ, turning them over until all the SPAM® Chopped Pork and Ham and vegetables are nicely browned all over and cooked.

The 200g can and tub, plus the 340g can, are available from all major UK supermarkets. More details and recipes can be found at www.spam-uk.com and [facebook.com/OfficialSPAMUK](https://www.facebook.com/OfficialSPAMUK)

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Ends For further information, samples and photography, please contact Sue Reay or Emma Robertson at East River PR on 0191 375 9067/ 9068 or email: sue@eastriverpr.co.uk or emma@eastriverpr.co.uk

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