



How to heat and eat Pastrome pastrami

How to heat...

Your meat has been fully cooked and is ready to eat. However, we highly recommend you heat up your Pastrome pastrami before eating.

Preferred method:

- Place meat in a metal steamer, if you have one, and steam on a low simmer for at least 15 minutes depending on the amount of weight you are heating up.
- If you don't have a steamer, place a ceramic pot upside down in a pot that's big enough to fit your pastrami. Add an inch or two of water, place a plate on top of the upside-down bowl and then place meat on the plate. Then, heat to a low simmer and cover.
 - For a pound or less, 15 minutes of steaming should be enough.
 - For larger amounts or unsliced hunks of Pastrome, start off with about 20 to 30 minutes and check every 15 minutes with a meat thermometer to see if your meat has reached at least 135 degrees Fahrenheit. Once it has, turn off heat and get ready to eat.
- Please note: your Pastrome pastrami has already been steamed to fully cooked temperature, so you can eat it cold if you really wanted to.

Once it is done, slice to order, think ½ inch slice or so against the grain or with a slight bias. If you aren't slicing the meat, keep it warm in the steam pot so it doesn't dry out.

Back-up method:

- You can also throw your pre-sliced Pastrome into a pan and let it sizzle up. This is a suggested option for left overs (if any) with eggs in the morning.

How to eat...

- Serve on rye bread or a Baguette (Club bread for those of you who have NYC Deli experience).
- Suggested condiments: Thousand island dressing (Ken's), brown deli mustard (Gulden's) or go gourmet with local mustard from Mustard and Co. (Classic Style).
- The Reuben is made with corned beef. But, the Rachel is made with pastrami. Place two pieces of rye bread on a greased or buttered pan, apply thousand island to one or both top sides and then cover with a slice or two of swiss cheese, add sauerkraut-or- coleslaw on one side and pastrami on the other. Grill until cheese is melted.
- PLEASE...NO MAYONNAISE!
- Suggested side dishes: tater tots, coleslaw, pickled anything (cucumbers, cabbage and even kimchi), thinly sliced baby Swiss, spinach salad (mix a bag of prewashed spinach with a half a container of sliced mushrooms and half a container of grape tomatoes. Then, chop a few ounces of pastrami, fry up in a pan and toss with your own version of bacon bits).
- Wash it down with a nice lager or pilsner, Dr. Brown's Cel-Ray soda or a seltzer.
- Left-overs: By some small chance, if there are any left-overs, put in fridge and fry up in the morning with some eggs. Pan-fried pastrami makes a good replacement for bacon.

On Completion

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