



PREP TIME: 10 MINS



COOK TIME: 15 MINS



SERVES: 4

PASTRAMI PATTY MELT

WITH MONTREAL SEASONING

Black pepper, coriander, garlic & caraway crusted pastrami is sliced thin and stacked high with sticky purple cabbage jam, bacon, stone ground mustard & emmental cheese (or good quality Swiss cheese).



PURPLE CABBAGE JAM INGREDIENTS:

- 4 cups thinly sliced purple cabbage
- 2 cups sliced thin red onion
- 1.5 cups red wine vinegar
- 1 cup water
- ¾ cup granulated sugar
- 1 tsp ground ginger

PASTRAMI SANDWICH INGREDIENTS:

- 12-14 oz. Favorite Sliced Pastrami
- 8 slices marble rye bread
- ½ stick softened unsalted butter
- 4 tbsp stone ground mustard
- 8 Prepared crispy bacon strips

PURPLE CABBAGE JAM DIRECTIONS:

- Place all ingredients into a medium sized sauce pan
- Over medium heat, bring ingredients to a boil and then reduce to a simmer
- Cook until all liquid has been absorbed stirring every few minutes until sticky jam consistency is achieved
- Reserve for assembly

PASTRAMI SANDWICH DIRECTIONS:

- Preheat medium cast iron skillet on range top over low/medium heat
- Lightly butter tops and bottoms of slices of rye bread
- Lightly spread even divided amount of mustard on tops of sliced rye
- Assemble 3-4 oz sliced pastrami, cabbage jam, bacon and cheese on sandwich
- Top each sandwich with top slice and begin to griddle in skillet for 2-3 minutes until golden brown
- Turn sandwich over and griddle other side. Slice sandwich in half

Recipe by:

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