

Classic Pastrami Sandwich

Learn to make the perfect Classic Pastrami Sandwich with hot pastrami, melted cheese, mustard, and coleslaw on toasted rye bread. NYC deli classic!

5	10	15	2	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

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Ingredients

- 4 slice bread
- 4 slice swiss cheese
- 2 tbsp dijon mustard

Instructions

- 1 Heat the pastrami**

Heat a large skillet over medium heat. Add the 4 slices of pastrami and cook for 2-3 minutes per side until heated through and the edges are slightly crispy.
- 2 Toast the bread**

Toast the 4 slices of rye bread in a toaster or dry skillet over medium heat for 2-3 minutes per side until golden brown and crispy.
- 3 Assemble the sandwiches**

Spread 1 tablespoon of mustard evenly on 2 slices of the toasted bread. Layer 2 slices of hot pastrami on each mustard-covered slice.
- 4 Top each sandwich with the remaining bread slices, mustard-side down if desired, pressing gently to secure.**
- 5 Serve**

Cut each sandwich in half diagonally and serve immediately while the pastrami is still warm.

Tips

Always heat your pastrami gently in a skillet over medium heat to avoid drying it out. The goal is to warm it through while maintaining its moisture and texture.

Toast your rye bread until it's golden brown and crispy on the outside but still soft enough to bite through easily. This prevents the sandwich from falling apart.

Don't skimp on the mustard – it's essential for cutting through the richness of the pastrami. Yellow mustard is traditional, but spicy brown mustard works well too.

Layer your ingredients thoughtfully: mustard on both bread slices, pastrami in the middle, then cheese if using, and coleslaw on top for the best structural integrity.

If making multiple sandwiches, keep the assembled sandwiches warm in a low oven (200°F) wrapped in foil until ready to serve.

For the best melted cheese, place it on the hot pastrami in the pan for the last minute of heating, allowing it to melt from the residual heat.

Choose high-quality pastrami from a reputable deli or butcher for the best flavor and texture. The investment in quality ingredients makes a significant difference.

Serve immediately after assembly to prevent the bread from becoming soggy from the warm pastrami and other moist ingredients.