

# Klasik Pastrami Sandwich

Classic Pastrami Sandwich recipe with Swiss cheese, sauerkraut and mustard on rye bread. Authentic American deli-style sandwich made at home.

5	10	15	2	Easy
HAZIRLIK DK	PİRME DK	TOPLAM DK	PORSİYON	ZORLUK

Klasik Pastrami Sandwich

## Malzemeler

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

## Yapılışı

- Prepare the pastrami**

Heat a medium skillet over medium heat (160°C/325°F). Add the 4 slices of pastrami and cook for 2-3 minutes on each side until heated through and edges are slightly caramelized.
- Toast the bread**

Toast the 4 slices of bread in a toaster or dry skillet until golden brown and crispy, about 2-3 minutes per side.
- Assemble the sandwiches**

Spread 1 tablespoon of mustard evenly on 2 slices of the toasted bread. Layer 2 slices of warm pastrami on each mustard-spread slice.
- Top each sandwich with the remaining 2 slices of bread, pressing gently to adhere.**
- Serve**

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

## İpuçları

Always use rye bread for the most authentic flavor, but make sure to toast it well to prevent sogginess from the meat juices and condiments.

Heat the pastrami in a dry pan over medium heat for 2-3 minutes per side to warm it through and enhance its flavor - this also helps render some fat for extra taste.

Don't overload the sandwich with too many ingredients - the pastrami should be the star, with other components playing supporting roles.

If making multiple sandwiches, keep the cooked pastrami warm in a low oven (200°F) while you prepare the rest of the components.

For the best melted cheese, add it to the pan with the pastrami during the last minute of heating, or place the assembled sandwich under the broiler briefly.

Let the sandwich rest for 2-3 minutes after assembly before cutting - this helps the flavors meld and prevents the filling from sliding out.

Store leftover pastrami properly wrapped in the refrigerator and use within 3-4 days for best quality and safety.

For extra flavor, lightly butter the outside of the bread and grill the assembled sandwich like a panini for a crispy exterior.