

Pastrami

Pastrami is a cured or pickled navel or plate of beef. After pickling, it is coated with spices. Smoked and cooked to a minimum integral temperature of 160 degrees. This yields a fully cooked and flavorful product, ready to slice and serve cold or warmed in a steamer.

Today, National Deli produces Pastrami for a variety of venues:

- Pastrami Flats (from the bottom round)
- First Cut Pastrami (from the Brisket)
- Pastrami Eye Round (also from the bottom round)

How to reheat a Navel Pastrami

For best results reheat Pastrami in a steamer for a minimum of one hour.

Proper Pastrami Slicing

Slice to order on electric slicer at the number 3 setting. Be sure to cut Pastrami against the grain.