

HOT PASTRAMI WITH BRUSSEL SPROUTS & PICKLED RED ONIONS

INGREDIENTS

- 1/4 c** Earth Balance Margarine (1/2 stick)
- 1/2 lb** Pastrami (lean **OR** Turkey pastrami) (thinly sliced)
- 5 lbs** Brussels sprouts (stem trimmed)(halved)
- 1 t** Kosher salt
- Pepper (to taste)



DIRECTIONS

- 1 Pre-heat oven to 425 F
- 2 Cut pastrami into strips roughly 1/4 inch wide & 2 inches long
- 3 Melt margarine in a large skillet or saute pan over medium heat
- 4 Add pastrami & cook over medium heat until browned fat has rendered out (3 minutes)
- 5 Pour pastrami into a large heatproof mixing bowl
- 6 Add Brussels sprouts, salt & pepper (to taste) & and toss to combine
- 7 Line two large baking sheets with foil & spread Brussels sprouts out on them in a single layer
- 8 Put one pan on the middle shelf & one on the bottom shelf & roast for 35 minutes
- 9 Remove pans from the oven at the 20 minute mark to rotate the brussel sprouts
- 10 Then switch the pans to the shell they weren't on before
- 11 Cook for 15 minutes **OR** when the brussel sprouts will be dark brown & crispy around the edges

NOTES

Serves 8 - 10



MAKE-IT-YOURSELF

MAKE-IT-YOURSELF PICKLED RED ONIONS

INGREDIENTS FOR PICKLED ONIONS

- 1** Onion (red) (medium) (finely diced)
- 2 C** Vinegar (rice wine)
- 1/2 C** Sugar
- 1/4 C** Salt

DIRECTIONS FOR PICKLED

- 1** Bring rice wine vinegar to a boil in a small saucepan.
- 2** Add salt & sugar & continue boiling until the salt has dissolved
- 3** Turn off heat & let mix cool (5 minutes)
- 4** Finely dice the red onion
- 5** Put red onion in a quart-size container (heat proof) & pour vinegar mix on top
- 6** Cover & when mix is room temperature, refrigerate for at least a day

