



Pastrami Rieben aka

READY IN



25 min.

SERVINGS



4

CALORIES



1339 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 0.7 cup chili sauce
- 1 dill pickle chopped
- 1 tablespoon horseradish prepared
- 0.5 teaspoon hot sauce
- 1 tablespoon juice of lemon freshly squeezed
- 1.5 cups mayonnaise
- 8 slices marble rye bread
- 4 servings salt and freshly cracked pepper black
- 4 servings butter salted softened

- 1.3 cups sauerkraut
- 1 shallots chopped
- 0.5 teaspoon paprika smoked
- 0.5 cup cup heavy whipping cream sour
- 1 pound cut how you like it shaved
- 2 teaspoons sugar
- 8 slices swiss
- 2 teaspoons worcestershire sauce

Equipment

- food processor
- bowl
- frying pan

Directions

- Watch how to make this recipe.
- Combine the mayonnaise, chili sauce, sour cream, horseradish, lemon juice, sugar, Worcestershire sauce, hot sauce, smoked paprika, dill pickles and shallots in a food processor until thoroughly mixed. Do not over blend, you still want to see some texture. Season with salt and pepper. Set aside or refrigerate in a covered jar until serving time.
- Combine half of the dressing with the sauerkraut and toss.
- Place 1 slice of cheese on a piece of bread. Pile the meat high on the cheese, top with an additional slice of cheese, some of the sauerkraut mixture and the second piece of bread. Butter the outsides of the sandwich.
- Heat a heavy-bottomed nonstick skillet or griddle pan over medium-low heat.
- Add the sandwiches, cover with a heatproof bowl and griddle until golden and gooey in the middle, 3 to 4 minutes. Flip, cover and let cook until golden all around, another 3 minutes.
- Serve the extra dressing on the side.
- Cook's Note: I love getting a whole piece of pastrami, uncut, from Fumare's in Chicago. If you have a favorite deli, try getting a whole piece and cutting it yourself; the meat will stay nice and tender and you can mix the bark from the end cut with the meatier middle. You'll fall in

love with pastrami all over again.

Nutrition Facts

PROTEIN 8.03% **FAT 55.33%** **CARBS 36.64%**

Properties

Glycemic Index:105.86, Glycemic Load:52.01, Inflammation Score:-8, Nutrition Score:23.927825891453%

Flavonoids

Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg Eriodictyol: 0.18mg, Eriodictyol: 0.18mg, Eriodictyol: 0.18mg, Eriodictyol: 0.18mg Hesperetin: 0.54mg, Hesperetin: 0.54mg, Hesperetin: 0.54mg, Hesperetin: 0.54mg Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Kaempferol: 0.13mg, Kaempferol: 0.13mg, Kaempferol: 0.13mg, Kaempferol: 0.13mg Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 1338.53kcal (66.93%), Fat: 82.87g (127.5%), Saturated Fat: 16.9g (105.61%), Carbohydrates: 123.44g (41.15%), Net Carbohydrates: 104.18g (37.88%), Sugar: 14.26g (15.85%), Cholesterol: 62.99mg (21%), Sodium: 2281.25mg (99.18%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 27.07g (54.14%), Vitamin K: 166.66µg (158.72%), Fiber: 19.27g (77.07%), Iron: 8.15mg (45.26%), Selenium: 23.85µg (34.07%), Manganese: 0.65mg (32.55%), Vitamin E: 4.27mg (28.49%), Folate: 98.92µg (24.73%), Vitamin B1: 0.36mg (23.97%), Vitamin C: 19.35mg (23.45%), Vitamin B2: 0.34mg (20.24%), Vitamin A: 959.98IU (19.2%), Calcium: 182.07mg (18.21%), Vitamin B3: 3.36mg (16.8%), Phosphorus: 165.19mg (16.52%), Potassium: 499.24mg (14.26%), Copper: 0.27mg (13.45%), Vitamin B6: 0.24mg (12.03%), Magnesium: 47.2mg (11.8%), Zinc: 1.22mg (8.12%), Vitamin B5: 0.62mg (6.17%), Vitamin B12: 0.17µg (2.83%), Vitamin D: 0.17µg (1.12%)