

Pastrami Bruschetta

Recipe By *Chana Schapiro*



Cooking and Prep:  20
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Serves:  4

Contains:   

Preference: Meat

Difficulty: Easy

Occasion: Sukkot

This is just the perfect appetizer to start off a meal. Whenever I'm in doubt what to start my supper with, I always go back to this recipe since it's so good and everyone likes it!

Ingredients (11)

Main ingredients

- Bartenura Olive Oil** for drizzling
- 4 slices** rye bread or **8 (1/2-inch)** slices baguette
- oil for sautéing
- 1 small onion, diced
- 1 (1- and- 1/4-pound) package pastrami, cut into strips
- salt, to taste
- black pepper, to taste

1 and 1/2 tablespoons **Gefen Mayonnaise**

spicy mayo (*optional*), for topping

Gefen BBQ Sauce (*optional*), for topping

Sommelier Suggests

Terra di Seta Chianti Classico

Start Cooking

Make the Pastrami Bruschetta

1. Preheat oven to 400 degrees Fahrenheit.
2. Drizzle olive oil over sliced bread. Stick bread into the oven for approximately five minutes. It should become slightly golden brown.
3. Meanwhile, saute the onion in oil. Once the onions are golden, add in pastrami strips, salt and pepper. Allow it to cook for 10 to 15 minutes.
4. Once the bread is ready, remove it from the oven.
5. Smear one teaspoon of mayonnaise on each slice of bread (or half a teaspoon of mayonnaise on each baguette slice).
6. Top with the pastrami mixture.
7. Optional: Drizzle spicy mayo and BBQ sauce on top of pastrami mixture. Enjoy!