



Seven Feathers Casino Resort's, STIX Pastrami Sandwich*

Ingredients

Coleslaw:

green cabbage, shredded
red cabbage, shredded
carrot, shredded
apple cider vinegar, don't make too tart
mayonnaise, just enough to moisten
sugar, to taste
salt & pepper to taste

Pastrami Sandwich:

8 ounces pastrami, lean and thinly sliced
4 ounces sauerkraut, squeezed of excess moisture
4 slices wheat bread, thickly cut
4 slices Provolone (some prefer cheddar)
4 tbsp. whole-grain mustard
4 dill pickle spears (for garnish)
salted butter, softened

Directions

Coleslaw:

Mix your preferred amounts of shredded green cabbage, red cabbage and carrots with apple cider vinegar and mayonnaise. Add sugar, salt and pepper to taste. Chef recommends 3 ounces per serving.

Build the Sandwich:

- 1) Butter the outsides of the bread.
- 2) Place bread, butter side down on a medium-low heat griddle.
- 3) Spread whole-grain mustard on non-buttered sides of the bread.
- 4) Place a slice of Provolone on each slice of the bread, on top of the whole-grain mustard.
- 5) Add equal amounts of the sauerkraut on top of two of the slices of bread.
- 6) Heat the pastrami on the griddle until just warmed through.
- 7) Add equal amounts of the pastrami on top of the sauerkraut.
- 8) Making sure the bread is toasted, place remaining two pieces of bread with only the Provolone and whole-grain mustard on top of the pastrami, buttered side facing out.
- 9) Cut each sandwich corner to corner. Add the pickle spears as the garnish with the coleslaw.

*Serves 2

* Recipe created by Seven Feathers' Executive Chef Mark Henry.