
Pastrami Burger

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Start to Finish Time: 25 minutes

1 pound ground beef

Kosher salt

freshly ground black pepper

2 tablespoons vegetable oil

4 slices american cheese

12 ounces pastrami, thinly sliced

4 seeded hamburger buns, split and toasted

shredded iceberg lettuce, thinly sliced onions and tomatoes, and Thousand Island dressing (for topping)

Form the beef into four four-inch-wide patties (1/2 to 3/4 inch thick). Season with salt and pepper.

In a large skillet over medium-high heat, heat the vegetable oil. Add the burgers and cook until browned, 2 to 3 minutes. Flip and cook for 1 minute.

Top each burger with a slice of cheese and one-quarter of the pastrami. Cover and cook until the cheese melts and the pastrami is hot, about 2 minutes more for medium.

Serve the burgers on the buns with lettuce, onions, tomatoes and Thousand Island dressing.

Yield: 4 burgers

Sandwiches

Per Serving (excluding unknown items): 4292 Calories; 361g Fat (76.3% calories from fat); 234g Protein; 18g Carbohydrate; 0g Dietary Fiber; 1129mg Cholesterol; 10947mg Sodium. Exchanges: 33 Lean Meat; 52 1/2 Fat; 1/2 Other Carbohydrates.