



WAGYU PASTRAMI

by **Dustin Falcon**

Refining our craft, with a focus on the product. Wagyu demands respect due to its quality, and focusing on the cut used to increase yield is crucial in creating this Wagyu pastrami.

INGREDIENTS *(serves 4)*

Wagyu Cut: **Whole Wagyu Brisket**

<i>Pastrami Brine for a 4# brisket</i>	Brown sugar ½ cup	Coriander seeds 2 tbsp	Whole cloves 2 tbsp
Water 1 gallon	Honey ¼ cup	Crushed red pepper 2 tbsp	Ground ginger 1 tbsp
Kosher salt 1 ½ cup	Garlic, chopped 5 each	Allspice berries 2 tbsp	
Sugar 1 cup	<i>Pickling Spice</i>	Ground mace 1 tbsp	
TCM 1 ½ oz	Black peppercorns 2 tbsp	Cinnamon sticks, crushed 2 each	
Pastrami pickling spice 3 tbsp	Mustard seeds 2 tbsp	Bay leaves, crumbled 24 pc	

PREPARATION

1. For the brine, place all ingredients in a pot and bring to a boil while whisking. Let cool to room temp and submerge brisket in brine.
2. For the pastrami spice, combine all ingredients and mix well.
3. Brine brisket for seven days, flipping daily and making sure it stays submerged in the brine.
4. After seven days, remove brisket from brine and rinse well. Coat with black pepper and coriander and smoke at 165°F for four hours.
5. Place brisket into a pan on a roasting rack and pour 1" water with some of the pickling spice into the pan.
6. Wrap tightly and cook in a 300°F oven for 4–5 hours until the internal temperature reaches 195°F.
7. Let pastrami cool to room temp in pan before refrigerating.
8. Slice Wagyu pastrami thinly and serve with marinated cabbage and toasted rye bread.

Thoughts On Wagyu

My first bite of Wagyu, I knew how special it was. Today, our restaurant focuses on this unforgettable delicious culinary experience, emphasizing off-cuts that pay homage to each individual head of Wagyu cattle raised with care.



QR code for chef interview and cooking instructions on YouTube



chef **Dustin Falcon**

Chef Dustin Falcon's exquisite cuisine is rooted in sound classical Italian and French Techniques with a modern yet simplistic approach to the bounty of Northern California. He has mastered the highly coveted meats supplied to him by neighboring Wagyu butcher and legend, Guy Crims. 'Guy the Butcher' has traveled extensively throughout Japan to bring the very best Wagyu examples to his loyal customers.

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