



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

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 unforgettably 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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