



the 400

Pork Foodservice news you need right now.

vol. 55 **WHEN THERE'S SMOKE...**

SMOKED PORK LEG PASTRAMI CUBANO

WITH SWEET AND SPICY MUSTARD BBQ SAUCE



Yield: 8-10 Servings

Ingredients	Amounts
Pork leg, outside muscle, 402D	1 ea.
Pastrami Brine	1 gal.
Pastrami Rub	1½ cups
Pan de agua or soft Cuban bread	as needed
Sweet and Spicy Mustard BBQ Sauce	as needed
Pickles	as needed
Roasted and shaved pork loin	as needed
Swiss or white cheese	as needed

Pastrami Brine (yields 1 gal.)

Water	4 qt.	8.5 lb.
Salt	1 cup	227 g.
Brown sugar	¾ cup	170 g.
Cure #1	3 tsp.	20 g.
Black pepper	1 Tbs.	12 g.
Pickling spice	5 Tbs.	32 g.
Garlic, smashed	4 cloves	15 g.

Pastrami Rub (yields 1½ cups)

Kosher salt	½ cup
Ground coriander	¼ cup

Butcher-grind black pepper	2 Tbs.
Sweet paprika	2 Tbs.
Granulated garlic	2 Tbs.
Granulated onion	1 ½ Tbs.
Coleman's mustard powder	2 Tbs.
Light brown sugar	2 Tbs.

Sweet and Spicy Mustard BBQ Sauce (yields 3½ cups)

Yellow mustard	2 cups
White granulated sugar	½ cup
Light brown sugar	½ cup
Apple cider vinegar	½ cup
Ketchup	¼ cup
Kosher salt	1 Tbs.
Worcestershire sauce	2 tsp.
Granulated onion	2 tsp.
Granulated garlic	2 tsp.
Frank's RedHot®	1 tsp.
Ground black pepper	1 tsp.

Method

1. *For the pork:* Place cleaned and tied pork in Pastrami Brine. Using a meat syringe, inject with 8 oz. of brine and cure for 5-7 days
2. *For the Pastrami Brine:* In a large non-reactive container, combine all Pastrami Brine ingredients and mix until completely dissolved
3. After a week of curing, remove tied pork and transfer to a nonreactive container of water. Let sit overnight to help remove some salinity from pork
4. After soaking, remove pork from container, dry off and let sit at room temperature for one hour to air dry and temper. While pork is tempering, preheat smoker to 250°F and add one chunk of cherry wood or one cup soaked chips
5. *For the Pastrami Rub:* Combine all ingredients and mix thoroughly. Transfer to airtight container until ready to use
6. Season brined pork with Pastrami Rub and let sit for 15 minutes. Place pork in smoker and cook low and slow, adding wood as desired for about 2½ hours or until internal temperature reaches 145°F. Remove from smoker and let pork pastrami rest for 30 minutes before slicing
7. *For the Sweet and Spicy Mustard BBQ Sauce:* Combine all ingredients in a nonreactive container and whisk. Store in an airtight container in the refrigerator until ready to use
8. *To serve:* Slather inside of bottom and top buns with Sweet and Spicy Mustard BBQ Sauce. Layer pickles, sliced pork pastrami, shaved pork loin, and cheese. On a griddle, press sandwich until cheese is melted. Serve with pickled mustard seeds and plantain chips

Suggested Beverage Pairing: Rose or IPA

**Recipe Credit: Matt Abdo
Pig Blecker, Brooklyn, NY
National Pork Board**