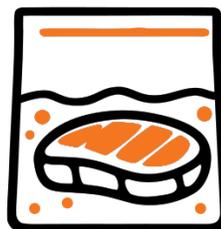


TRANSFORM ANY CUT INTO CRAVE-WORTHY PASTRAMI



STEP #1 **MIX**

Heat 1 gallon water, add brine, simmer to dissolve, then cool completely.



STEP #2 **BRINE**

Place meat in Meat Prep Bag, add cooled brine, seal and refrigerate for 5-7 days*.



STEP #3 **RUB**

Rinse meat, pat dry, coat with Girls Can Grill Pastrami Rub. Refrigerate for 1 day.



STEP #4 **SMOKE**

Smoke using your preferred method until the meat reaches your desired temperature.

PASTRAMI CURING TIMES

- Large Cuts of Beef (e.g. Brisket): 5-7 days
- Large Cuts of Pork or Poultry: 3-5 days
- Smaller Cuts or Seafood: 1-2 Days