

Hot Pastrami & Beer Sandwich

6 ounces DaBecca Uncured Sliced Pastrami
2 tablespoons whole-grain [mustard](#)
4 ounces beer
3 slices onion, rings intact
1 tablespoon oil
Salt and pepper
2 slices rye bread or thick crusty brown bread

Directions

Preheat a grill. Season onions with salt and pepper and brush with oil. In a small [saucepan](#) combine beer and mustard and bring to a boil. Add [pastrami](#) and [simmer](#) for 3 minutes.

Grill [onions](#) on both sides and toast bread on a cooler part of the [grill](#). When all ingredients are heated, prepare sandwich.

Enjoy!!

Courtesy of Emril L