

Pastrami on Rye Hamantaschen

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Rye Dough

- 3 cups Unbleached All-Purpose Flour
- 1 Cup Rye Flour
- 1 1/2 tsp. garlic powder
- 1 1/2 tsp. onion powder
- 2 teaspoons instant yeast
- 1 teaspoon baking powder
- 1 1/2 teaspoons salt
- 2 tablespoons olive oil
- 1 1/2 cups beer (at room temperature)
- 1/4 cup Caraway Seeds, +more for topping

Filling

- 3/4 lb. Beef Pastrami
- 2 large or 4 medium Yellow Onions
- Oil, for caramelizing
- Your favorite Mustard

Method

1) Mix and knead together all of the dough ingredients — by hand or with a mixer until the dough is smooth, firm, and comes away from the side of the mixing bowl. Cover the dough with plastic wrap and a clean kitchen towel and let rise for 30 minutes (you can also allow the dough to rise at a slower pace/overnight in the fridge. *(Note: I think the dough taste better when aged overnight.)*)

2) Prepare the filling: Heat approximately 3-4 TBS. oil in a large skillet. Slice the onions into thin rings and place in the skillet. Caramelize the onions by cooking over low heat for about 25-30

minutes, stirring/tossing every few minutes, until the onions are tender and golden-brown. Remove skillet from the heat. Tear the pastrami into small pieces and mix together with the caramelized onions until well incorporated. Set aside.

3) Preheat oven 400°F. Roll the rye dough into a long, thick rope (approximately 15 inches) and divide into 10 equal pieces. Roll the pieces into balls about the size of a tennis ball and flatten each ball with the palm of your hand into 1/8" thickness. *(Note: The Step-by-Step process below will show this process before the filling instructions. It can be prepared at that point, if preferred.)* Smear (or shmear) about 1-2 tablespoons of your favorite mustard onto the center of the dough and smooth it out (don't get too close to the edge.) Add a heaping spoonful of the pastrami mixture on the center of the dough and fold the dough into a triangle around the filling, pinching the corners tightly to ensure the filling is well enclosed. If you feel there is too much filling in any of the hamantaschen, be sure to remove some so as not to force the hamantaschen open in the baking process. Mix one egg together with a few tablespoons of water to create an eggwash. Generously paint the hamantaschen with the eggwash and sprinkle with caraway seeds. Bake for 18-20 minutes, or until the sides and bottom of the hamantaschen are firm. Serve hot/warm.