

# Pastrami, Caramelized Onion, and Gruyère Sandwich

Yield: 4 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/jewish-egg-rolls-recipe>

## Ingredients:

- 4 tablespoons unsalted butter
- 2 onions medium yellow or Walla Walla, cut into 1/8-inch slices
- 1 teaspoon chopped fresh thyme
- 1/4 teaspoon crushed red pepper flakes optional
- kosher salt to taste
- 1 large egg yolks
- 1/2 teaspoon chopped garlic finely
- 1 1/2 teaspoons lemon juice freshly squeezed
- 1 tablespoon Dijon mustard
- 1/2 cup canola oil
- kosher salt to taste
- 4 rolls pretzel, or other sandwich rolls
- 2 tablespoons unsalted butter at room temperature
- 14 ounces pastrami good-quality pepper-cruste
- 4 ounces Gruyere cheese thinly sliced

## Nutrition:

1. Calories: 800 calories
2. Carbohydrate: 25 grams
3. Cholesterol: 195 milligrams
4. Fat: 63 grams
5. Fiber: 4 grams
6. Protein: 36 grams
7. SaturatedFat: 22 grams
8. Sodium: 1560 milligrams
9. Sugar: 5 grams

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