

Exclusive to members of Scottish Federation of Meat Traders Associations

# How to put together a Diamond award-winning product: Bullet of Beef Pastrami

**Bullet of Beef Pastrami**

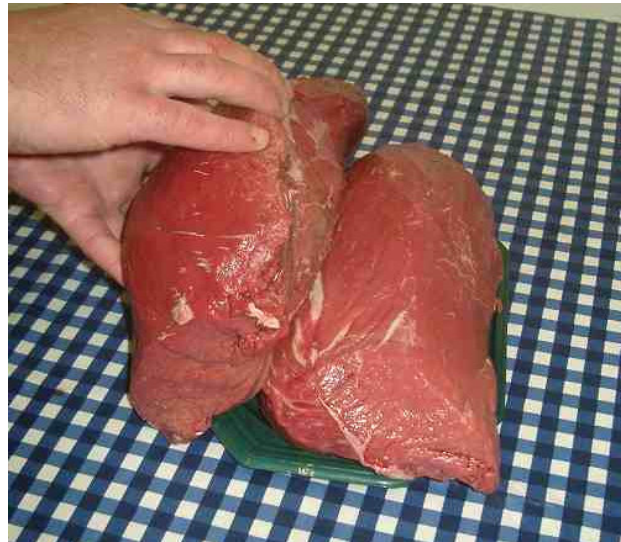
**QMS**  
QUALITY MEAT SCOTLAND  
representing the Scottish red meat industry

**MAKE IT WITH MEAT**  
MINDS YOUR INTELLIGENCE  
2004

**DIAMOND AWARD WINNING PRODUCT**

**SCOTTISH FEDERATION**  
OF  
**MEAT TRADERS**  
ASSOC.  
INCORPORATED

The advertisement features a large image of sliced pastrami on a white plate, garnished with cherry tomatoes and a red pepper. An inset circular image shows a whole pastrami bullet on a white plate with tomatoes and herbs. The background is a solid blue color.



Seam out a Thick Flank of Beef (maybe be known regionally as Fleshy End) removing the flap and leaving just the bullet piece

Further seam cut the bullet to separate the two remaining muscles and use the one on the left.

THIS PRODUCT WILL BE HIGHLIGHTED TO SCOTTISH DAILY MAIL READERS DURING NOVEMBER. PLEASE MAKE AND STOCK THE PRODUCT



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For one kilo of beef  
prepare ingredients:-  
20g Pastrami Oil  
20g Pastrami Coater  
30g Lucas Easicure Dry  
Cure Seasoning

Raps products are available  
from McAusland Crawford  
Tel: 0141 849 7033

Needle tenderise the beef  
both sides.

Mix the oil and dry cure  
into a paste.



Rub the paste over all the surface of the beef  
and then vacuum pack for a week.



## Bullet of Beef Pastrami



After 7 days remove the beef from vac pack and rub in the Raps Pastrami Coater (Décor Seasoning)

This is a very tasty product that tastes good both hot and cold. Well worth the effort. The maker of this product sells it at £9.40 per Kg.

Counter Ticket requires to state  
Bullet of Beef Pastrami  
Contains 90% beef, antioxidant and preservative.

The product is going to taste good so make sure it looks good in an ovenable tray in your display and when wrapped to take home.

Cooking Instructions:  
Pre-heat oven and roast for 90 minutes.

Remember to brief all your counter assistants and customers that this is a Diamond award-winning product.

Ensure that the enclosed colour poster is prominently displayed.

