

Reuben Sandwich

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A well-made Reuben sandwich beats out any other deli sandwich—it's robust, melty, tangy, meaty, and oh-so filling.

Ingredients:

Butter, softened, as needed

8 slices rye bread

8 slices Swiss cheese

1 pound cooked corned beef, thinly sliced (see "Fresh Corned Beef" recipe page)

2 cups sauerkraut, drained

½ cup Russian Dressing (see below)

Russian Dressing:

1/3 cup real mayonnaise

3 tablespoons ketchup

1 teaspoon prepared horseradish

1 teaspoon Worcestershire sauce

4 drops hot sauce

Salt, to taste

Directions:

1) Prepare the dressing: whisk all ingredients together in a small bowl; chill until using.

2) Butter outer sides of bread slices with butter. Layer 4 slices of bread with: 2 slices cheese, ¼ pound beef, ½ cup sauerkraut, and 2 tablespoons dressing. Place remaining slices bread on top.

3) Heat a griddle or large skillet over medium-high. Add prepared sandwiches and cook until browned on each side and cheese has melted, turning once, about 6 minutes total. Cut sandwiches in half diagonally and serve warm.