

Ruben

The **Reuben sandwich** is a hot sandwich of layered meat, sauerkraut and Swiss cheese, with a dressing. These are grilled between slices of rye bread. The meat is either corned beef or pastrami, and the dressing is either Russian or Thousand Island dressing.

"These sandwiches are really delicious and easy to make. They are one of my fix it quick favorites. I like to serve them with big bowls of steaming vegetable soup and dill pickles, on the side. Enjoy!"

INGREDIENTS

Sandwich ingredients:

- 2 Tbsp butter, softened
- 8 slices rye bread
- 8 slices Swiss cheese
- 3/4 lb corned beef brisket, thinly sliced
- 1/2 lb sauerkraut
- 1/4 cup Russian Dressing

Yield: Make 4 sandwiches.

METHOD

1 Butter one side of four slices of bread, and place the slices buttered-side down on a large piece of wax paper on a flat surface. Top each with a slice of Swiss cheese, and then divide half of the corned beef among them.

2 Using paper towels, squeeze out excess moisture from the sauerkraut. Divide the sauerkraut among the sandwiches, and top each with one tablespoon of Russian dressing. Add another layer of corned beef and a second slice of Swiss cheese to each sandwich. Top with the remaining bread slices; butter the side facing out.

3 Preheat a griddle or frying pan to medium heat. Cook the sandwiches on one side until the bread is golden brown. Use a spatula to carefully flip the sandwiches over and finish cooking on the second side. Cut the sandwiches in half before serving.

Serve with a side of coleslaw.

Hints:

1. I like Pastrami as the meat of choice.
2. Change recipe to taste.
3. Mustard may be used instead of dressing.