
Reuben Sandwich

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 4

SANDWICH INGREDIENTS

2 tablespoons butter, softened

8 slices dark rye bread

8 slices Boar's Head Wisconsin Swiss Cheese

3/4 pound Boar's Head corned beef brisket, thinly sliced

1/2 pound sauerkraut, drained

1/4 cup Russian dressing

RUSSIAN DRESSING

1/3 cup Hellmann's Mayonnaise

1 1/2 tablespoons Heinz Ketchup

1 1/2 teaspoons Kallas prepared horseradish

1/2 teaspoon French's Worcestershire sauce

salt, to taste

freshly ground black pepper, to taste

Prepare Russian dressing: combine all dressing ingredients in a small bowl. Mix and set aside.

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.

Using paper towels, squeeze out excess moisture from the sauerkraut. Heat sauerkraut and set aside. 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.

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.

Serving Ideas: Serve with a chilled dill pickle spear!

Beef/Veal Entrees