



Reuben Sandwich Recipe

INGREDIENTS

- 8 thin slices Old Fashioned corned beef (about 4 ounces)
- 3 tablespoons Thousand Island Dressing
- 2 (1/2-inch-thick) slices marble rye bread
- 1 1/2 ounces sliced Swiss cheese
- 1 cup sauerkraut, drained and squeezed of excess moisture
- 1 tablespoon unsalted butter, softened

INSTRUCTIONS

Spread 1 tablespoon of the dressing on one piece of bread and top with half of the cheese, half of the sauerkraut, and all of the Old Fashioned Corned Beef. Spread another tablespoon of the dressing over the corned beef and top with the remaining sauerkraut and cheese, in that order.

Spread the remaining tablespoon of dressing on the remaining piece of bread and place it on top of the cheese, dressing side down. Press firmly to close the sandwich, and then evenly spread the butter on the outside of the sandwich.

Heat a heavy-bottomed frying pan over medium heat, place the sandwich in the pan, and press down on the sandwich with a spatula. (Alternatively, you can cook the sandwich in a sandwich press.) Cook until the bread is crisp and golden brown, about 4 minutes. Flip and cook until the second side is golden brown, the cheese is melted, and the sandwich is warmed through, about 4 minutes more.