

Reuben Sandwich

Ingredients Needed for Reuben Sandwiches

- · 6 slices of Aunt Millie's Seeded Rye Bread
- ½ pound corned beef
- · 6 slices Swiss cheese
- 2 tablespoons *Russian Dressing
- ½ cup sauerkraut, drained
- ½ teaspoon olive oil
- · 2 tablespoons unsalted butter, softened

Ingredients for *Russian Dressing

- 1 garlic clove, minced
- 1/4 cup mayonnaise
- ½ tablespoon onion, finely grated
- 1½ teaspoon hot sauce
- 1½ teaspoon horseradish
- ½ teaspoon lemon juice
- ½ teaspoon Worcestershire sauce
- ½ teaspoon paprika
- salt and pepper, to taste

Directions for Reuben Sandwiches

- 1. In a small bowl, combine all the ingredients for the Russian dressing and set aside.
- 2. In a skillet over medium heat, add oil. Once hot, add the meat and cook just until heated through.
- 3. Lightly butter one side of each slice of bread and place them butter-side down on a plate.
- 4. On one slice of bread, spread a layer of Russian dressing, then layer the meat, cheese, and sauerkraut. Place the other slice of bread on top. Repeat until all sandwiches are assembled.
- 5. In the same skillet, cook the sandwiches over medium heat for 4-6 minutes per side, until the cheese melts and the bread is golden and crispy.



6. Serve immediately and enjoy!

