



# Reuben



## Ingredients

- 1/2 lb of Corned Beef, thinly sliced
- 2 tbsp of butter
- 8 Slices of Rye Bread
- 8 Slices of Swiss Cheese
- 1 cup of Sauerkraut, drained & squeezed dry
- 1/4 cup of Thousand Island dressing

## Preparation

- ▶ Preheat a large skillet or griddle on medium heat.
- ▶ Spread butter on one side of each bread slice. On unbuttered side of 1 bread slice, spread 1 tablespoon of the dressing. Top with 1/4 cup of the sauerkraut, 2 oz corned beef, 2 slices cheese and remaining bread slice, buttered side up. Repeat for remaining sandwiches.
- ▶ Grill sandwiches until both sides are golden brown, about 5 minutes per side. Serve hot.