

# REUBEN SANDWICH

**F EASY**

Last Modified: 03/282016

PREP: 15 Min  
COOK: 10 Min  
GRIDDLE

SANDWICH

**MAKES 4 SANDWICHES**

QUA	MEASURE	INGREDIENT	PROCESS
1/4	Recipe:	Sandwich - Corned Beef Sandwich Meat	
OR			
1/4	Recipe:	Sandwich - Pastrami Sandwich Meat	
OR			
1 1/2	Pounds	Thick Sliced Deli Corned Beef or Pastrami	
1/2	Recipe:	Sauce - Russian Sandwich Dressing	
OR AN ACCEPTABLE VARIATION IS			
1/3	Cup	Thousand Island Dressing (Kraft)	
AND MIXED WITH			
4	Tbsp	Catalina or Western Dressing (Kraft)	
1 1/2	Cups	Sauerkraut (Rinsed = Less Sour)	Squeeze Dry
8	Slices	Marble Rye Bread	Thick Sliced
OR			
8	Slices	Seeded Rye Bread	Thick Sliced
8	Slices	Swiss Cheese	
1/4	Stick	Salted Butter	Room Temp

## PREPARATION

<b>FACTOID</b>	The "Meat" used in this Reuben Sandwich can be either Corned Beef or Pastrami This Sandwich is GREAT with either one. Avoid Meat that is very lean. I used to make a "special" trip every once in a while up to Katz's Deli in New York City. The choice was difficult between this \$36 Reuben and their giant \$30 Pastrami or Corned Beef on Rye.
<b>TOOLS</b>	1) Medium Mixing Bowl 2) Large Non-Stick Skillet & Lid OR Non-Stick Griddle
<b>PREP</b>	<b>DISH</b> 1) Drain the juice from the Sauerkraut, rinse it or not 2) Place the drained Sauerkraut in a thin kitchen towel or cheese cloth and squeeze tightly to remove as much moisture as possible.
<b>HINTS</b>	If the "Meat" you are using is cold from the refrigerator: Preheat oven to 350 degrees. Sprinkle the Meat with a little water, wrap it tightly in aluminum foil and steam it in the oven. Meanwhile, put the whole loaf of rye bread (unwrapped) into the oven. Bake the bread until the crust is very crunchy, about 15 minutes. Set the bread on the counter and let it cool for about 5 minutes. When the rye bread is cool enough to handle place it on a cutting board. Hold the bread knife at a 45-degree angle and cut 12 slices. Take the Meat out of the oven and unwrap it.
<b>1</b>	Spread each slice of Rye Bread generously with Russian Dressing. Layer half of the slices with piled high Meat, Sauerkraut and slices of Swiss Cheese, then top the sandwiches with the remaining slices of Bread. Butter the top slice of Bread.

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<b>2</b>	Heat a large non-stick skillet or griddle over medium low heat. Add in the Sandwiches, Buttered side down. Butter the outside of the other slice of Rye Bread, cover the pan with a heatproof bowl (or something that does NOT touch the top of the Sandwiches and griddle until they are golden brown and gooey in the middle, 3 to 4 minutes. Flip them over, re-cover them and finish cooking the other side until golden brown all around, another 3 minutes.
<b>SERVE</b>	Serve while hot with a little extra Russian Dressing on the side, a crisp Dill Pickle Spear and a few crunchy Potato Chips or French Fries.