



DESCRIPTION

Want to wow your family with this delicious delicatessen treat? Well then cook alongside Chef Jenifer Foy as she teaches you how to make a Reuben Sandwich.

INGREDIENTS

- 8 slices rye bread
- 4 oz Thousand Island dressing
- 16 oz cooked corned beef – thinly sliced
- 8 oz sauerkraut – drained well
- 8 oz Swiss cheese slices 1 oz each slice
- butter, softened

TOOLS

- hot griddle

DIRECTIONS

1. Spread each slice of bread with approximately one tablespoon of Thousand Island dressing.
2. Place the hot corned beef, hot sauerkraut and Swiss cheese on one slice of bread. Top with the second slice of bread, keeping the dressing side inside the sandwich.
3. Butter the top slice of bread and place the sandwich on a hot griddle, butter side down. Carefully butter the second slice of bread.
4. Griddle the sandwich, turning once when the first side is well browned. The sandwich is done when sides are well browned, the fillings are very hot and the cheese is melted.
5. Cut the sandwich in half diagonally and arrange as desired for service.