

Reuben Sandwich II



Serves 4

Prep 15 mins

Cooking 30 mins

Easy

Ingredients

2 tablespoons butter
8 slices rye bread
8 slices salt beef
8 slices Swiss cheese
1 cup sauerkraut, drained
1/2 cup Thousand Island dressing

Homemade Thousand Island Dressing

1/2 cup mayonnaise
2 tbsp ketchup
2 tbsp sweet pickle relish
2 tsp finely diced red onion
1 tsp white vinegar
salt

1. First, make the thousand Island Dressing: add all ingredients to a small bowl and mix well. Taste and add additional salt if desired. Refrigerate for at least an hour to allow the flavours to meld. Keeps refrigerated for 3 - 4 days (probably longer)
2. Preheat a large skillet or griddle on medium heat.
3. Lightly butter one side of bread slices. Spread non-buttered sides with Thousand Island dressing. On 4 bread slices, layer 1 slice Swiss cheese, 2 slices corned beef, 1/4 cup sauerkraut and second slice of Swiss cheese. Top with remaining bread slices, buttered sides out.
4. Grill sandwiches until both sides are golden brown, about 15 minutes per side. Serve hot.
5. Tip: Aluminium foil can be used to keep food moist, cook it evenly, and make clean-up easier.