

Reuben Sandwich



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Recipe by: Laura Vitale

Makes about 4

Prep Time: 15 minutes

Cook Time: 10 minutes

Ingredients

For the dressing:

- 3/4 cup of Mayo
- 3 Tbsp of Sweet Relish
- 1/4 cup of Ketchup
- 1 Tbsp of Grated Onion
- 1 tsp of Granulated Garlic
- 2 tsp of Sugar
- 1 Tbsp of White Vinegar

Remaining ingredients:

- Rye Bread
- Corned Beef
- Swiss Cheese
- Sauerkraut, squeeze out all the excess liquid
- Softened Butter

1) Mix all the ingredients for the relish together, taste it and adjust to taste, if you like it sweeter, add more sugar, tangier? Add more vinegar, set aside.

2) Butter the outside of the bread, then layer with a smear of sauce, then cheese, beef, sauerkraut, more cheese and sauce, cook it like you would a grilled cheese, until golden brown on both sides, then dig in!

