Classic Reuben Sandwich Recipe

Prep Time: 10 minutes | Cook Time: 5 minutes | Total Time: 15 minutes

Ingredients

Sandwich

- 1/2 lb corned beef
- ½ tsp olive oil
- 6 slices rye bread
- 2 Tbsp unsalted butter room temp
- 1/2 cup sauerkraut drained
- 6 slices Swiss cheese

Russian Dressing

- 1/4 cup mayo
- 1 1/2 Tbsp chili garlic sauce
- 1/2 tsp lemon juice
- 1 ½ tsp creamy horseradish
- 1 garlic clove minced
- ½ tsp Worcestershire sauce
- 1/2 Tbsp onion finely grated
- ⅛ tsp paprika
- Salt and pepper, to taste

Instructions

1. In a bowl combine all the ingredients for the Russian Dressing, set aside.
2. In a skillet, over medium heat, add oil. Once hot, add the meat and cook just until heated.
3. Lightly butter one side of each slice of bread. Place the bread (butter side down) on a plate.
4. Add the toppings to each sandwich: Spread the dressing, top with the meat, cheese and sour kraut. Close bread slices to create a sandwich.
5. In a hot skillet, cook sandwiches over medium heat 4-6 minutes, flipping once. Cook until cheese melts and the bread is crispy.

source: https://natashaskitchen.com/reuben-sandwich/

From:
https://www.cook.allard.one/ - **The ARC**

Permanent link:
https://www.cook.allard.one/reuben_sandwich

Last update: **2021/08/02 00:30**