

## Reuben Sandwich

### Ingredients:

8 slices Rye bread ½ inch thick

Sliced corned beef..... enough for hearty serving; about 4 slices per sandwich

1 to 2 cups sauerkraut, rinsed, drained and excess moisture removed.

1 tbsp. unsalted butter

1 cup thousand island salad dressing

On 4 slices of bread spread Thousand Island dressing generously.

Top with 4 slices of corned beef, generous helping of sauerkraut, and top with a couple of slices of Swiss

Cheese. Spread some more Thousand Island dressing on top of cheese and cover with another piece of bread.

Melt butter in skillet big enough to hold the sandwich. Cook until brown; about 4 minutes. Flip and repeat and you have a hot Reuben sandwich. If you want to heat it up a bit, add 1tsp. prepared horseradish to a cup of Thousand Island dressing.

Folks this is a great sandwich.